



DINNER TWIST  
LOCAL. HEALTHY. DELIVERED



### Product Spotlight: Basil

Basil isn't just basil. In fact, there are many varieties available! These include sweet Genoese, purple, cinnamon, Thai, African blue, liquorice, lettuce, holy, lemon and lime basil.



## 3 Baked Pasta Bolognese

Simple pasta bolognese can never go wrong! This version is made all in one pan using fresh pasta from Mancini, tossed with a hearty beef ragù and finished in the oven for a golden top!

 20 minutes

 2 servings

 Beef

30 July 2021

## *Bulk it up!*

*Bulk up the dish to enjoy yummy leftovers tomorrow! Add veggies such as mushrooms, eggplant, leek, spring onions, fresh tomatoes and capsicum if you have in the fridge!*

## FROM YOUR BOX

SHORT PASTA	250g
BEEF MINCE 	300g
BROWN ONION	1/2 *
ZUCCHINI	1
PASTA SAUCE	1 jar (350g)
PARMESAN CHEESE	1 packet
BASIL	1 packet
 SLICED MUSHROOMS	200g
 RED LENTILS	1 packet (50g)

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

salt, pepper, dried oregano (or Italian herbs), balsamic vinegar

## KEY UTENSILS

saucepan, large frypan, oven dish

## NOTES

Add 1 garlic clove if you have in your pantry!

**No beef option** - beef mince is replaced with chicken mince. Increase the oregano to 2 tsp or add 1/2 stock cube.

**No gluten option** - pasta is replaced with GF pasta.

 **VEG OPTION** - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



### 1. COOK THE PASTA

Set oven to 250°C, grill.

Bring a saucepan of water to the boil. Add pasta and cook until al dente. Drain and add to sauce at step 5.



### 2. BROWN THE MINCE

Heat a large frypan over high heat. Add the mince and cook for 3 minutes, breaking up lumps with a spatula as you go.

 **VEG OPTION** - Heat a large frypan over medium heat.



### 3. ADD THE VEGGIES

Dice and add onion, season with **2 tsp oregano**. Grate and add zucchini (use to taste), cook for 5 minutes (see notes).

 **VEG OPTION** - Cook as above, adding sliced mushrooms. Increase seasoning to **3 tsp oregano**.



### 4. SIMMER THE SAUCE

Add pasta sauce and **3/4 jar water**. Cover and simmer for 5 minutes. Season with **salt, pepper** and **1/2 tbsp balsamic vinegar**.

 **VEG OPTION** - Add red lentils, pasta sauce and 1 jar water. Cover and simmer for 10 minutes. Season with salt, pepper and 1/2 tbsp balsamic dressing.



### 5. ADD THE PASTA

Add pasta to sauce and combine well. Transfer to an oven dish (unless your pan is oven safe!). Top with parmesan and place under the grill for 5 minutes or until golden.



### 6. FINISH AND SERVE

Slice basil leaves. Sprinkle over the baked Bolognese and serve at the table.

**How did the cooking go?** We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

