



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Mancini Pasta

The fresh pappardelle in your box this week comes from local family owned business, Mancini Pasta. They are proudly using Australia's world-class durum wheat flour to produce their much loved pasta.



1 Beef Ragù with Fresh Pappardelle

Amazing freshly made pappardelle pasta from local business Mancini Pasta tossed with a hearty beef ragù with flavours of rosemary and balsamic vinegar.

 20 minutes

 2 servings

 Beef

28 September 2020

Fancy a spag bol?

Skip the fresh rosemary and flavour the sauce with dried oregano and garlic instead. Add a tin of crushed tomatoes or a sachet of tomato paste for a more bold tomato flavour.

FROM YOUR BOX

BEEF MINCE	300g
RED ONION	3/4 *
CELERY STICK	1
CARROT	1
ROSEMARY SPRIG	1
PASTA SAUCE	3/4 jar *
ASPARAGUS	1 bunch
FRESH PAPPARDELLE	1 packet (250g)
PARMESAN CHEESE	1/2 packet *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

salt, pepper, balsamic vinegar

KEY UTENSILS

frypan, saucepan

NOTES

Add some fresh crushed garlic or stock for extra punch.

No beef option – beef mince is replaced with chicken mince. Add oil to pan and increase cooking time to 4–5 minutes or until cooked through. Add 1 sachet (2 tbsp) tomato paste.

No gluten option – fresh pasta is replaced with GF fresh pasta. Cook as per recipe.

Veg option – beef mince is replaced with 100g red lentils and 1 sachet of tomato paste. Add lentils at step 2. Add tomato paste and 1 1/2 cup water at step 3. Simmer for 10–12 minutes or until lentils are tender. Add more water if needed.



1. BROWN THE MINCE

Bring a large saucepan of water to the boil (for the pasta and asparagus).

Heat a frypan over high heat. Add beef mince and cook for 3–4 minutes, breaking up lumps with a spoon.



2. ADD THE VEGETABLES

In the meantime, dice onion, celery and carrot (alternatively grate), chop rosemary leaves. Add to pan and season with **salt and pepper**.



3. SIMMER THE SAUCE

Pour in 3/4 jar of pasta sauce (reserve remaining for recipe 3), cover and simmer for 7–8 minutes.



4. BLANCH THE ASPARAGUS

Trim asparagus and halve lengthways if the stems are thick. Blanch in the boiling water for 2 minutes or until cooked to your liking. Remove with a slotted spoon and refresh under cold water.



5. COOK & TOSS IN PASTA

Add pappardelle pasta to boiling water and cook for 3 minutes. Drain and add to sauce. Toss gently to combine and season with **1/2 tsp balsamic vinegar, salt and pepper**.



6. FINISH & PLATE

Serve pasta and ragu topped with asparagus and grated cheese.

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

