



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Beerenberg Farm


About 200 years ago, George & Anna Paech came from Prussia and settled in the Adelaide Hills where they started what is today known as the Beerenberg Farm.



2 Tomato Chutney & Lamb Pasta

100% grass-fed & finished lamb cooked in a rosemary and tomato chutney sauce, served with pasta and topped with parmesan cheese and baby capers.

 20 minutes

 2 servings




 Lamb

1 February 2021

Make Meatballs!

If you have a little more time this week, scook sauce as is without lamb mince. Use the mince to make little meatballs instead. Serve pasta and sauce topped with mini meatballs.

FROM YOUR BOX

SHORT PASTA	250g
LAMB MINCE 	250g
CELERY STICK	1
CARROT	1
ROSEMARY SPRIG	1
ZUCCHINI	1/2 *
TOMATO PASTE WITH HERBS	1 sachet
TOMATO CHUTNEY	1 jar
PARMESAN CHEESE	1/2 packet *
CAPERS	1 jar
 SHALLOT	1
 RED LENTILS	1 packet (75g)

*Ingredient also used in another recipe

FROM YOUR PANTRY

salt and pepper


KEY UTENSILS

saucepan, frypan

NOTES

No lamb option - lamb mince is replaced with chicken mince. Add 1/2 tbsp oil to pan at step 2.

No gluten option - pasta is replaced with GF pasta.

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




1. BOIL THE PASTA

Bring a large saucepan of water to the boil. Add pasta and cook according to the packet instructions or until al dente. Drain, see step 4.



2. COOK THE MINCE


Heat a frypan over medium-high heat. Add lamb mince, breaking up lumps with a spatula as you cook. Chop and add celery, carrot and 1/2 tbsp rosemary leaves. Season with **salt and pepper**.

 **VEG OPTION** - Dice shallot, celery & carrot. Add to heated pan with oil and 1/2 tbsp chopped rosemary, cook for 3 min.



3. SIMMER THE SAUCE

Grate in zucchini and add tomato paste, 1/2 jar tomato chutney and **1/2 cup water**. Simmer semi-covered for 5-8 minutes or until carrot is soft.

 **VEG OPTION** - Cook as above, adding lentils, the whole jar of relish and another 1/2 cup water. Cook for 10-12 minutes until lentils are tender.



4. TOSS SAUCE & PASTA

Once sauce is ready, toss drained pasta into pan and toss well to combine. Adjust seasoning with **salt and pepper** to taste.



5. FINISH AND SERVE

Serve pasta and sauce in bowls and top with parmesan cheese, drained capers and any remaining rosemary.

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

