



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

 4 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	600g
RED ONION	3/4 *
CELERY STICKS	2
CARROT	1
ROSEMARY SPRIG	1
PASTA SAUCE	3/4 jar *
ASPARAGUS	2 bunches
FRESH PAPPARDELLE	1 packet (500g)
PARMESAN CHEESE	1/3 packet *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt, pepper, balsamic vinegar

KEY UTENSILS

large frypan, large 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, 1 zucchini and 1 sachet of tomato paste. Grate (or dice) zucchini and add with lentils at step 2. Add tomato paste and increase water to 1 1/2 cup 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 large frypan over high heat. Add beef mince and cook for 4–5 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) and **1/4 cup water**. 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 tbsp 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

