



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Mancini Pasta


The fresh pasta 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.



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

 4 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

BEEF MINCE	600g
BROWN ONION	1/2 *
ZUCCHINI	1
PASTA SAUCE	1 jar (500g)
BALSAMIC DRESSING	1 sachet
FRESH PASTA	1 packet (500g)
BOCCONCINI CHEESE	1 tub
BASIL	1 packet
SLICED MUSHROOMS	200g
RED LENTILS	1 packet (100g)

*Ingredient also used in another recipe

FROM YOUR PANTRY

salt, pepper, dried oregano (or Italian herbs)

KEY UTENSILS

large frypan with lid, oven dish

NOTES

Add 2 cloves of garlic if you have in your pantry!

No beef option - beef mince is replaced with chicken mince. Increase the oregano to 3 tsp or add 1/2 stock cube.

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

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



1. BROWN THE MINCE

Set oven to 250°C, grill.

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 - Set oven to 250°C, grill and heat a large frypan over medium heat.



2. ADD THE VEGGIES

Dice and add onion, season with 2-3 tsp oregano. Grate and add zucchini, cook for 5 minutes (see notes).

VEG OPTION - Cook as above, adding sliced mushrooms. Increase seasoning to 1 tbsp oregano.



3. SIMMER THE SAUCE

Add pasta sauce and 3/4 jar water. Cover and simmer for 5 minutes. Season with salt, pepper and balsamic dressing.

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



4. ADD THE PASTA

Add pasta to sauce and combine well. Cover and cook for 3-4 minutes. Transfer to an oven dish (unless your pan is oven safe!). Top with bocconcini and place under the grill for 5 minutes or until golden.



5. 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**

