



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

 4 servings

 Lamb

1 February 2021

## Make Meatballs!

*If you have a little more time this week, cook 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	1 packet (500g)
LAMB MINCE 	500g
CELERY STICKS	2
CARROT	1
ROSEMARY SPRIG	1
ZUCCHINI	1/2 *
TOMATO PASTE WITH HERBS	2 sachets
TOMATO CHUTNEY	1 jar
PARMESAN CHEESE	1/2 packet *
CAPERS	1 jar
 BROWN ONION	1
 RED LENTILS	1 packet (150g)

\*Ingredient also used in another recipe

## FROM YOUR PANTRY

salt and pepper

## KEY UTENSILS

large saucepan, large 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.



### 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.



### 2. COOK THE MINCE

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

 **VEG OPTION** - Dice onion, celery and carrot. Add to heated frypan with oil and 1 tbsp chopped rosemary, cook for 3 min.



### 5. FINISH AND SERVE

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



### 3. SIMMER THE SAUCE

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

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

**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)

