



Product Spotlight: Celery

Celery is a good ingredient in slow cooks because its mild flavour which enhances the overall taste, its pleasing texture and also contributing with essential nutrients.



Slow Cook Lamb Ragù with Tagliatelle

Rich pulled butterflied lamb leg, slow cooked in a full-flavoured tomato ragù sauce, tossed through tagliatelle pasta to serve and finished with shaved parmesan cheese.

 15 minutes + 4-6 hours slow cook
  Lamb
  4-6 servings

Mix up the sides!

The lamb ragù is delicious served over soft polenta, creamy mashed potatoes, gnocchi or rice! Leftovers are great in toasties, pies or wraps!

	PROTEIN	TOTAL FAT	CARBOHYDRATES
Per serve:	48g	24g	83g

FROM YOUR BOX

BROWN ONION	1
CELERY STALKS	2
CARROT	1
BUTTERFLIED LAMB	700g
TOMATO PASSATA	1 jar
GARLIC CLOVES	2
TAGLIATELLE PASTA	500g
PARMESAN CHEESE	1 bag

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

KEY UTENSILS

slow cooker, frypan, large saucepan

NOTES

You can set the slow cooker to low heat and cook for 6 hours instead. If you don't have a slow cooker, you can cook the ragu in a heavy base casserole pan on the stove (add some more liquid!).

You can use fresh rosemary or thyme instead of (or as well as) the oregano if you have some in your garden!

No gluten option - pasta is replaced with GF pasta.



1. PREPARE THE VEGETABLES

Set slow cooker to high heat (see notes).

Dice onion, celery and carrot. Add to slow cooker.



2. BROWN THE LAMB

Halve butterflied lamb and coat with **oil**, **salt and pepper**. Heat a frypan over high heat. Brown lamb on both sides.



3. SIMMER THE RAGÙ

Meanwhile, add tomato passata, crushed garlic and **1 tbsp oregano** (see notes) to slow cooker. Tuck lamb into sauce. Simmer for 3 1/2-4 hours or until tender.



4. SHRED THE LAMB

Bring a saucepan with water to a boil (for the pasta).

Meanwhile, remove lamb from slow cooker and use two forks to shred the meat. Return to slow cooker and season with **salt and pepper**.



5. COOK & TOSS THE PASTA

Add tagliatelle to boiling water and cook according to packet instructions or until cooked al dente. Drain and stir through ragu sauce (or serve separately at the table if preferred!).



6. FINISH AND SERVE

Serve tagliatelle and lamb ragu at the table topped with parmesan cheese to taste.



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