



### Product Spotlight: Oregano

Soak the oregano in a small bowl of cold water to remove any fine dirt or sand before using it! Store any leftovers wrapped in a paper towel in the fridge.



## Greek Lamb Ragu Pasta

A tomato lamb bolognese style sauce with rosemary and garlic tossed through pasta along with Kalamata olives, finished with fresh oregano.



25 minutes



4 servings



Lamb

## Switch it up!

*You can add some crumbled feta cheese or grated parmesan to this dish! For a different flavour, leave the olives out and cook the lamb with some curry powder.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	47g	16g	101g

## FROM YOUR BOX

SHORT PASTA	500g
LAMB MINCE	500g
GARLIC CLOVE	1
BROWN ONION	1
CARROT	1
ZUCCHINI	1
CHOPPED TOMATOES	400g
TOMATO PASTE	1 sachet
KALAMATA OLIVES	1 tub
OREGANO	1 packet

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried rosemary

## KEY UTENSILS

large frypan with lid, saucepan

## NOTES

You can use fresh chopped rosemary if preferred.

If you want to hide the veggies even further you can grate the zucchini too.

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



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### 1. COOK THE PASTA

Bring a large saucepan of water to a boil. Place pasta in boiling water and cook according to packet instructions or until al dente. **Reserve 1/2 cup cooking water.** Drain and set aside.



### 2. COOK THE LAMB

Heat a frypan over medium-high heat. Add lamb mince, crushed garlic and **2 tsp rosemary** (see notes). Dice and add onion. Cook for 5 minutes until browned.



### 3. SIMMER THE SAUCE

Grate carrot and dice zucchini (see notes). Add to pan along with chopped tomatoes and tomato paste. Cover and simmer for 10 minutes.



### 4. TOSS THE PASTA

Rinse and chop olives. Add to pan along with cooked pasta and reserved cooking water. Toss until well combined. Season to taste with **salt and pepper**.



### 5. FINISH AND SERVE

Divide pasta among bowls. Garnish with oregano leaves.

**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**

