

**Product Spotlight:
Ricotta**

Ricotta means re-cooked. It is a fresh, soft Italian cheese made with whey. Whey is a liquid by-product in cheese making that is usually discarded, so it's a great sustainable product!



Summer Beef Rigatoni

with Lemon Ricotta

A light and vibrant beef and cherry tomato sauce, tossed through rigatoni pasta, served with zesty lemon ricotta and fresh watercress.



25 minutes



4/6 servings



Beef

Spice it up!

For extra flavour add grated parmesan cheese and a pinch of dried chilli flakes to the ricotta. You can also garnish the finished dish with fresh basil, oregano or parsley.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	55g/51g	23g/26g	110g/73g

FROM YOUR BOX

	4 PERSON	6 PERSON
RIGATONI PASTA	1 packet	1 packet
BEEF MINCE	600g	600g + 300g
BROWN ONION	1	1
GARLIC CLOVES	2	3
TOMATO PASTE	1 sachet	2 sachets
CHERRY TOMATOES	2 x 200g	3 x 200g
LEMON	1	1
RICOTTA	1 tub	2 tubs
WATERCRESS	1 sleeve	1 sleeve

FROM YOUR PANTRY

oil for cooking, salt, pepper, fennel seeds

KEY UTENSILS

large frypan, saucepan

NOTES

Substitute fennel seeds with dried oregano, dried rosemary or dried thyme.

Halve any large cherry tomatoes if desired.

No gluten option - pasta is replaced with GF pasta.



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1. COOK THE PASTA

Bring a saucepan of water to a boil. Add **pasta** and cook according to packet instructions or until al dente. Reserve **1 cup cooking liquid** and drain pasta.



4. PREPARE THE TOPPINGS

Zest **lemon**. Add to a bowl along with **ricotta**. Season with **salt and pepper** and mix to combine.



2. BROWN THE MINCE

Heat a large frypan over medium-high heat. Add **mince** and **3-4 tsp fennel seeds** (see notes). Break up any lumps with a wooden spoon. Cook for 5 minutes until mince begins to brown.



5. TOSS THE PASTA

Add **pasta** and **1/2 cup reserved cooking liquid** to sauce. Toss to combine. Add extra **cooking liquid** as necessary to loosen sauce. Season to taste with **salt and pepper**.

6P - add **3/4 cup reserved cooking liquid**.



3. SIMMER THE SAUCE

Slice **onion** and crush **garlic**. Add to pan as you go along with **tomato paste** and **cherry tomatoes** (see notes). Sauté for 5 minutes until onion begins to soften. Add **1/2 cup water** and simmer, semi-covered, for 5 minutes.

6P - add **3/4-1 cup water**.



6. FINISH AND SERVE

Trim **watercress** and dress with **juice from 1/2 lemon** (wedge remaining), **salt and pepper**.

Divide **pasta** among shallow bowls. Spoon over **ricotta**. Serve with **watercress** and **lemon wedges**.

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