



Greek Lamb Ragu

with Rigatoni and Feta



30-40min



2 Servings

This is our take on traditional Italian meat sauce—if you’ve never cooked with ground lamb, get ready to switch teams, as its meaty flavor and richness will make anyone a convert. Our not-so-secret ingredient in this ragu? Sautéed red onions for sweetness. And don’t forget the feta for a creamy, salty bite! Cook, relax, and enjoy!

What we send

- ground lamb
- medium red onion
- can cherry tomato
- romaine heart
- ground cinnamon
- red wine vinegar
- ground clove

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- colander
- large pot
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 790.0kcal, Fat 27.5g, Proteins 43.2g, Carbs 87.9g



1. Prep ingredients

Bring a large pot of salted water to a boil. Halve, peel, and thinly slice onion. Crumble feta. Trim romaine and chop into 1-inch pieces.



2. Sauté onion

Heat 2 tablespoons oil in a medium skillet over medium-high. Add $\frac{3}{4}$ of the red onion and $\frac{1}{4}$ teaspoon salt and cook until golden brown, 3-4 minutes.



3. Finish ragu

Add lamb, cinnamon, and clove to skillet and cook, breaking up with a wooden spoon, until lamb is cooked through, 2-3 minutes. Stir in cherry tomatoes, $\frac{1}{2}$ cup water, $\frac{1}{4}$ teaspoon salt and a few grinds pepper. Bring to a simmer, breaking up tomatoes with a spoon, and cook until sauce is reduced, 8-10 minutes.



4. Cook pasta

Add half of pasta (8 oz) to boiling water and cook until al dente, 10-11 minutes (reserve remaining pasta for another meal). Reserve $\frac{1}{2}$ cup water and drain.



5. Finish pasta

Add pasta to skillet along with $\frac{1}{4}$ cup pasta water. Cook until sauce coats pasta, adding more pasta water if necessary, 1-2 minutes. Remove from heat and stir in feta.



6. Make salad

Whisk vinegar with 2 tablespoons oil in large bowl and season with salt and pepper. Add romaine and remaining onion and toss to combine. Divide pasta between two bowls or plates and serve salad on the side. Enjoy!