

# MARLEY SPOON



## Beef and Green Olive Ragu

with Parmesan Gremolata



20-30min



4 Portions

For authentic northern Italian flavours, go no further than this minced beef ragu pasta topped with a traditional herb condiment. Typically used to garnish braised meat, this mixture of lemon zest, garlic and parsley adds freshness and cuts through the richness of the sauce.

## What we send

- orecchiette pasta <sup>1</sup>
- parmesan <sup>7</sup>
- carrot
- green pitted olives
- premium beef mince
- parsley, garlic
- vegetable stock cube
- red onion
- diced tomatoes
- lemon

## What you'll require

- olive oil
- sea salt and pepper
- water

## Utensils

- large deep frypan
- large saucepan

Our vegies come fresh from the farm, so please wash them before use.

## Cooking tip

As the garlic in the gremolata is raw, it needs to be minced. Use the flat side of the knife blade to press down on the chopped garlic to crush it very finely.

## Allergens

Gluten (1), Milk (7). May contain traces of other allergens.

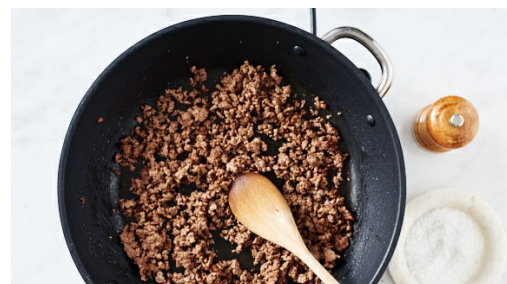
## Nutrition per serving

Energy 955kcal, Fat 41.3g, Carbs 80.6g, Proteins 58.4g



### 1. Prepare ingredients

Bring a large saucepan of salted water to the boil for the pasta. Peel and quarter the **carrots** lengthwise, then thinly slice. Finely chop the **onion**. Finely chop the **garlic**, then mince half with the flat side of the knife blade (see cooking tip), reserving it for the gremolata.



### 2. Brown beef

Heat **1½ tbs olive oil** in a large deep frypan over medium-high heat. Cook the **beef mince** for 3 mins or until browned, breaking it up with a wooden spoon. Season with **salt and pepper**, then remove from the pan. Reserve the pan.



### 3. Cook vegetables

Heat **1½ tbs olive oil** in the pan over medium-high heat. Cook the **carrot, onion** and **chopped garlic** for 3-5 mins until slightly softened.



### 4. Cook pasta

Meanwhile, coarsely chop the **green olives**. Crumble the **stock cubes** into a heatproof jug, add **375ml (1½ cups) boiling water** and stir to combine. Cook the **pasta** in the pan of boiling water for 8-10 mins or until al dente. Drain.



### 5. Finish ragu

While the pasta is cooking, return the **beef** to the pan with the **tomatoes, stock** and **olives**. Reduce the heat to medium and simmer for 8-10 mins until most of the liquid has reduced. Season to taste with **salt and pepper**.



### 6. Make gremolata

Meanwhile, finely grate the **lemon zest**. Finely chop the **parsley** leaves, discarding the stems. Finely grate the **parmesan**. Combine the **minced garlic, lemon zest, parsley** and **parmesan** in a bowl. Stir the **pasta** into the **ragu** to combine. Divide pasta among bowls. Scatter with the **gremolata** to serve.