



## Quick Lamb Ragu Penne

with Mint Gremolata



30-40min



2 Portions

Feast on the celebrated flavours of Italy for this week's Australia On a Plate with this delicious lamb ragu enriched with basil pesto and anchovy. Topping the pasta is a zesty herb condiment that's traditionally served with braised meat dishes such as osso buco to cut through the richness. Instead of parsley for our gremolata, we've used mint, a classic flavour pairing with lamb, to add fresh...

## What we send

- basil pesto <sup>7,15</sup>
- garlic, thyme, mint
- lemon, carrots
- penne <sup>1</sup>
- chicken-style stock cubes
- grass-fed lamb mince
- anchovy fillets <sup>4</sup>
- brown onion

## What you'll require

- boiling water
- olive oil
- sea salt and pepper

## Utensils

- large saucepan
- medium saucepan

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

## Allergens

Gluten (1), Fish (4), Milk (7), Tree Nuts (15). May contain traces of other allergens.

## Nutrition per serving

Energy 790kcal, Fat 28.5g, Carbs 86.1g, Proteins 42.3g



### 1. Prepare ingredients

Finely chop the **onion**. Crush or finely chop the **garlic**. Pick the **thyme** leaves. Finely chop the **anchovy**. Peel the **carrots**, then coarsely grate. Bring a large saucepan of salted water to the boil for the penne.



### 2. Brown lamb

Heat the **oil** in a medium saucepan over medium heat. Add the **onion**, **half the garlic** and **thyme**, and cook, stirring, for 5 mins or until onion has softened. Add the **anchovy** and stir for 1 min to combine. Increase heat to high and add the **lamb**. Cook for 3-4 mins until browned, stirring to break up any lumps. Season with **salt and pepper**.



### 3. Prepare stock

While the lamb is cooking, crumble **1 stock cube** (keep the remainder for another use) in a heatproof jug, add the **boiling water** (see staples list) and stir to combine. Add the **pesto** to the stock mixture and stir to combine.



### 4. Cook ragu

Add the pesto stock and the **carrot** to the lamb mixture. Bring to the boil, then reduce heat to medium and simmer for 10-12 mins until slightly thickened. Season with **salt and pepper**.



### 5. Cook penne

While the ragu is simmering, cook the **penne** in the pan of boiling salted water for 12-14 mins until al dente. Drain in a colander.



### 6. Make gremolata

While the penne is cooking, finely chop the **mint leaves**. Finely grate the rind of **half the lemon** (keep remaining lemon for another use). Combine the **mint**, **lemon zest** and **remaining garlic** in a small bowl. Divide pasta among bowls. Spoon over the ragu and scatter with the gremolata to serve.