



Quick Lamb Ragu Penne

with Mint Gremolata



30-40min



4 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 freshn...

What we send

- carrots, lemon
- penne ^{1,3,6}
- chicken-style stock cubes
- garlic, mint, thyme
- basil pesto ^{7,15}
- grass-fed lamb mince
- anchovy fillets ⁴
- brown onion

What you'll require

- boiling water
- olive oil
- sea salt and pepper

Utensils

- large saucepan

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

Allergens

Gluten (1), Egg (3), Fish (4), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens.

Nutrition per serving

Energy 810kcal, Fat 24.5g, Carbs 99.2g, Proteins 44.2g



1. Prepare ingredients

Finely chop the **onion**. Crush or finely chop the **garlic**. Pick the **thyme** leaves. Finely chop the **anchovies**. 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 second large 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 **stock cubes** 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 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.