

DINNERLY



Greek-Style Lamb Pasta with Oregano and Feta



20-30 minutes



4 Servings

A hearty bowl of pasta is the ultimate crowd-pleaser. Ratchet up the flavour with a rustic Greek-style lamb sauce, baby spinach and everyone's favourite cheese, feta.

WHAT WE SEND

- 2 chicken-style stock cubes
- lamb mince
- 140g baby spinach leaves
- 500g tagliatelle pasta ¹
- 100g feta ⁷
- 2 carrots
- 5g dried oregano

WHAT YOU NEED

- boiling water
- garlic clove
- olive oil
- tomato paste

TOOLS

- large frypan
- large saucepan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

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

NUTRITION PER SERVING

Energy 695kcal, Fat 25.2g, Carbs 69.3g, Proteins 43.6g



1. Prep ingredients

Bring a large saucepan of salted water to the boil for the pasta. Crush or finely chop **2 garlic cloves**. Peel and finely chop the **carrots**. Crumble the **stock cubes** into a heatproof jug. Add **500ml (2 cups) boiling water** and stir until dissolved. Stir in **2 tbs tomato paste**.



2. Start cooking

Heat **2 tbs olive oil** in a large frypan over medium heat. Cook the **carrot** and **garlic**, stirring, for 4 mins or until softened. Increase the heat to high, add the **lamb mince** and cook, breaking up the lumps with a spoon, for 3-4 mins until browned.



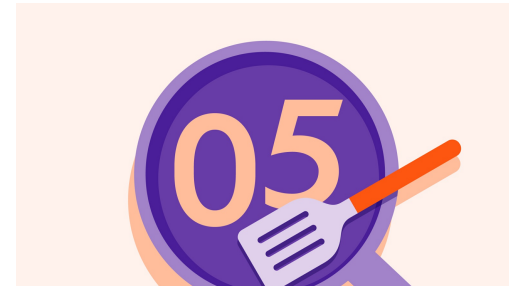
3. Cook pasta

Meanwhile, cook **three-quarters of the pasta** in the pan of boiling water for 7-9 mins until al dente (the remaining pasta won't be used in this dish). Drain.



4. Add stock and simmer

Add **2 tsp dried oregano** (the remaining oregano won't be used in this dish) to the lamb, season with **salt and pepper** and stir well to combine. Add the **stock**, bring to the boil, then reduce the heat to medium and cook for 10-12 mins until the sauce is thick and rich. Add the **spinach** and stir for 1 min or until wilted.



5. Serve up

Add the **pasta** to the sauce, season with **salt and pepper** and toss to combine. Divide the **lamb pasta** among bowls and crumble over the **feta** to serve.



6. Make it again

For a delicious vego version, swap the lamb mince with 200g French-style lentils and simmer for 20 mins or until tender.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

View the recipe online by visiting your account at dinnerly.com.au     **#dinnerly**

