

DINNERLY



Summer Bolognese with Cherry Tomatoes and Herbs



20-30 minutes



2 Servings

Bolognese in the heat of summer? You will totally get it once you taste this deconstructed version with flavoursome beef, juicy cherry tomatoes, fresh herbs and lemony spaghetti.

WHAT WE SEND

- beef mince
- 250g spaghetti 1
- 2g dried oregano
- 1 lemon
- 250g cherry tomatoes
- parsley

WHAT YOU NEED

- garlic clove
- olive oil
- salt and pepper
- tomato paste

TOOLS

- medium frypan
- medium saucepan

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

ALLERGENS

Gluten (1). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 790kcal, Fat 33.4g, Carbs 70.0g, Proteins 47.2g



1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Finely chop or crush **2 garlic cloves**. Halve or quarter the **tomatoes**, depending on their size. Pick the **parsley** leaves and finely chop the stems. Finely grate the zest and juice **half the lemon** (the remaining lemon won't be used in this dish).



2. Cook pasta

Cook **three-quarters of the pasta** (the remaining pasta won't be used in this dish) in the pan of boiling water for 11 mins or until al dente. Drain, then return to the pan.



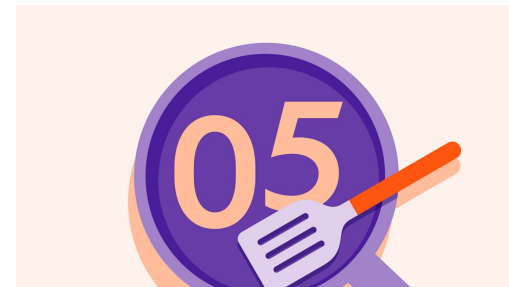
3. Brown mince

Meanwhile, heat **1 tbs olive oil** in a medium frypan over high heat. Cook the **garlic** and **beef mince**, breaking up the lumps with a wooden spoon, for 4-5 mins until browned.



4. Add herbs and simmer

Stir in **1½ tsp of the dried oregano** (the remaining oregano won't be used in this dish), **2 tbs tomato paste** and the **parsley stems**, reduce the heat to medium and cook for a further 2 mins or until fragrant and thickened. Remove from the heat and season with **salt and pepper**.



5. Serve up

Add the **lemon zest**, **1 tbs lemon juice** and **1 tbs olive oil** to the pasta in the pan, season with **salt and pepper** and toss to coat. Divide the **lemony pasta**, **beef bolognese** and **tomatoes** among bowls and top with the **parsley leaves** to serve.



6. Make it yours

Make it cheesy with a generous dose of grated or shaved parmesan to serve.

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

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 **Packed in Australia**
from at least **55%**
Australian ingredients