

# DINNERLY



## Summer Bolognese with Cherry Tomatoes and Herbs



20-30 minutes



4 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

- 500g cherry tomatoes
- 1 lemon
- beef mince
- 5g dried oregano
- parsley
- 500g spaghetti <sup>1</sup>

## WHAT YOU NEED

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

## TOOLS

- large frypan
- large 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 785kcal, Fat 33.4g, Carbs 69.4g, Proteins 46.9g



### 1. Prep ingredients

Bring a large saucepan of salted water to the boil for the pasta. Finely chop or crush **3 garlic cloves**. Halve or quarter the **tomatoes**, depending on their size. Pick the **parsley** leaves and finely chop the stems. Finely grate the zest, then juice the **lemon**.



### 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 **2 tbs olive oil** in a large 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 **3 tsp of the dried oregano** (the remaining oregano won't be used in this dish), **¼ cup 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**, **2 tbs lemon juice** and **2 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.