

DINNERLY



Lamb and Rosemary Pasta with Olives



20-30 minutes



2 Servings

Bring a rich ragu to the table in no time. Boil some pasta, simmer lamb, olives and tomatoes, then plate up with crispy rosemary and cheese. Winner!

WHAT WE SEND

- 20g pitted black olives
- lamb mince
- 200g shell pasta ¹
- 390g diced tomatoes
- 50g cheddar ⁷
- rosemary

WHAT YOU NEED

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

TOOLS

- box grater
- medium frypan
- medium 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.

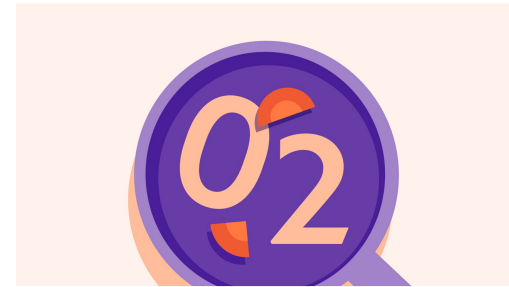
NUTRITION PER SERVING

Energy 775kcal, Fat 29.4g, Carbs 76.4g, Proteins 46.6g



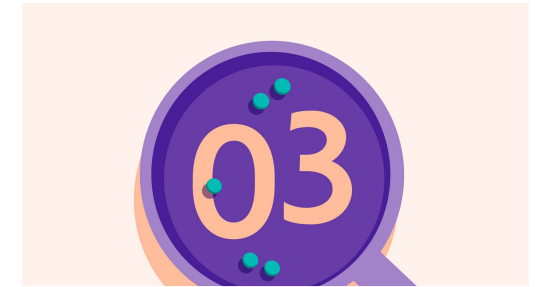
1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Crush or finely chop 2 **garlic cloves**. Reserve **one-quarter the rosemary**, then finely chop **another quarter**, discarding the stems (the remaining rosemary won't be used in this dish). Roughly chop the **olives**. Coarsely grate the **cheese**.



2. Cook pasta

Cook the **pasta** in the pan of boiling water for 8 mins or until al dente. Drain.



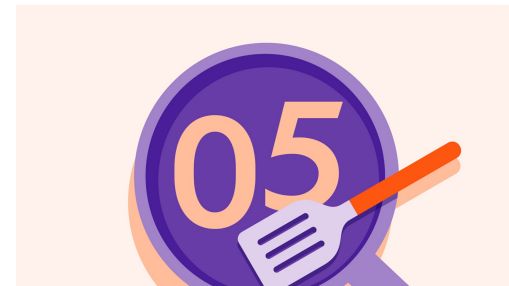
3. Brown mince

Meanwhile, heat **1 tbs olive oil** in a medium frypan over medium heat. Add the **rosemary sprigs**, cook for 30 secs or until fragrant, then remove from the pan. Cook the **garlic** and **chopped rosemary**, stirring, for 1 min or until fragrant. Increase heat to high, add the **lamb mince** and cook, breaking up the lumps with a wooden spoon, for 4 mins or until browned.



4. Simmer sauce

Add the **tomatoes, olives, 1 tbs tomato paste** and **¼ tsp sugar** and bring to the boil. Reduce the heat to medium and cook for 5 mins or until the sauce is thick and rich.



5. Serve up

Stir the **pasta** through the **sauce**, then remove the pan from the heat. Taste, then season with **salt and pepper**. Divide the **lamb pasta** among bowls, scatter with the **cheese**, top with the **crispy rosemary** and enjoy.



6. Make it yours

Serve a big, leafy green salad to pair with this hearty pasta dish.

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**

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