

DINNERLY



Lamb and Rosemary Pasta with Olives



20-30 minutes



4 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

- 40g pitted black olives
- rosemary
- 2 x 390g diced tomatoes
- lamb mince
- 100g cheddar ⁷
- 2 x 200g shell pasta ¹

WHAT YOU NEED

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

TOOLS

- box grater
- 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.

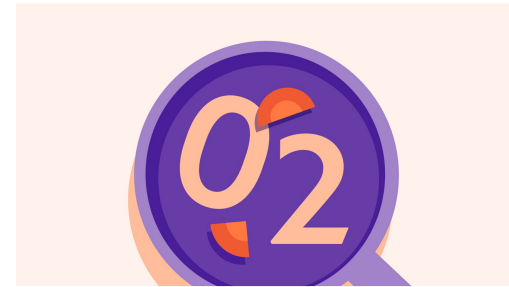
NUTRITION PER SERVING

Energy 775kcal, Fat 29.3g, Carbs 76.4g, Proteins 46.6g



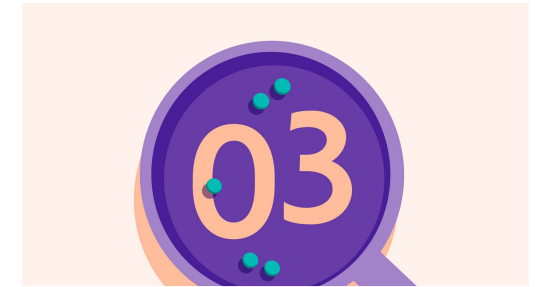
1. Prep ingredients

Bring a large saucepan of salted water to the boil for the pasta. Crush or finely chop **3 garlic cloves**. Reserve **half the rosemary**, then finely chop **the remainder**, discarding the stems. 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.



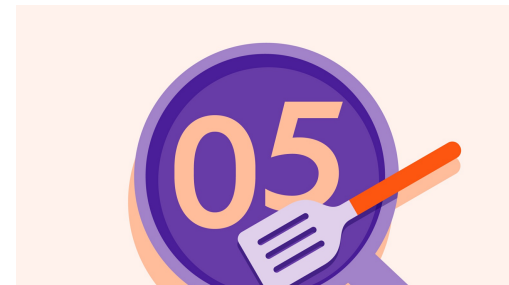
3. Brown mince

Meanwhile, heat **2 tbs olive oil** in a large 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 the 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, 2 tbs tomato paste** and **½ 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

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 Packed in Australia
from at least **95%**
Australian ingredients