

DINNERLY



Beef and Kale Pasta with Crunchy Garlic Crumbs



20-30 minutes



2 Servings

Packed with penne, greens and golden garlicky croutons, these moreish beef pasta will satisfy hunger fast.

WHAT WE SEND

- beef mince
- 200g penne pasta¹
- 1 red onion
- 200g kale
- 2 vegetable stock cubes
- 1 sourdough baby baguette^{1,6}

WHAT YOU NEED

- garlic clove
- olive oil
- tomato paste

TOOLS

- baking paper
- large frypan
- medium saucepan
- oven tray

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

ALLERGENS

Gluten (1), Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 955kcal, Fat 34.5g, Carbs 100.7g, Proteins 54.8g



1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Preheat the grill to medium-high. Remove the centre stems from the **kale** and finely chop, then roughly chop the leaves, keeping them separate. Thinly slice the **onion**. Crush or finely chop **2 garlic cloves**. Cut the **bread** into 5mm chunks.



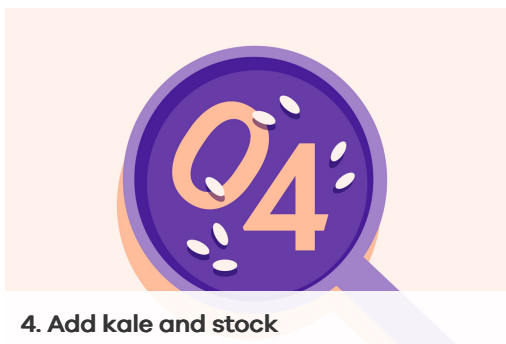
2. Cook pasta

Cook the **pasta** in the pan of boiling water for 14 mins or until al dente. Reserve **160ml (2/3 cup) cooking water** in a heatproof jug, then drain the pasta. Put the **bread** on an oven tray. Drizzle with **1 tbs olive oil**, scatter with **half the garlic**, season with **salt and pepper** and toss to coat. Grill, turning once, for 4-5 mins until golden. Set aside.



3. Brown mince

Meanwhile, heat **1 tbs olive oil** in a large frypan over medium heat. Cook the **onion, kale stems** and **remaining garlic**, stirring, for 3 mins or until starting to soften. Increase heat to high, add the **beef mince** and cook, breaking up the lumps with a spoon, for 5 mins or until browned. Add **2 tbs tomato paste** and cook for 2 mins.



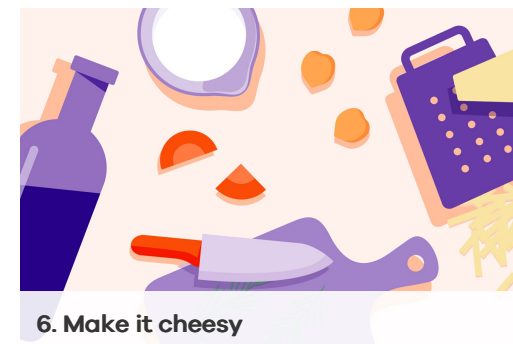
4. Add kale and stock

Reduce heat to medium, add the **kale leaves** and cook, stirring occasionally, for 4 mins or until wilted. Crumble the **stock cubes** into the reserved cooking water, stir to dissolve, then add to the beef mixture. Cook for 1 min or until warmed through and reduced slightly. Taste, then season with **salt and pepper**.



5. Serve up

Stir the **pasta** through the **sauce**, then divide among bowls. Scatter with the **crispy garlic crumbs** and enjoy.



6. Make it cheesy

Scatter with a generous serve of finely grated parmesan to serve.