

# DINNERLY



## Beef and Kale Pasta with Crunchy Garlic Crumbs



20-30 minutes



4 Servings

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

## WHAT WE SEND

- 4 vegetable stock cubes
- 1 red onion
- 500g penne pasta<sup>1</sup>
- beef mince
- 2 sourdough baby baguettes<sup>1,6</sup>
- 400g kale

## 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 935kcal, Fat 34.4g, Carbs 96.5g, Proteins 54.0g



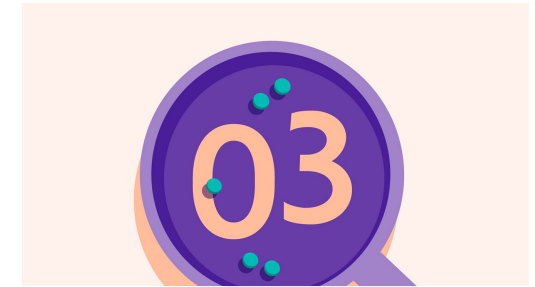
### 1. Prep ingredients

Bring a large 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 **3 garlic cloves**. Cut the **bread** into 5mm chunks.



### 2. Cook pasta

Cook three-quarters of the **pasta** in the pan of boiling water for 14 mins or until al dente. Reserve **330ml (1½ cup) cooking water** in a heatproof jug, then drain pasta. Put **bread** on an oven tray. Drizzle with **2 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.



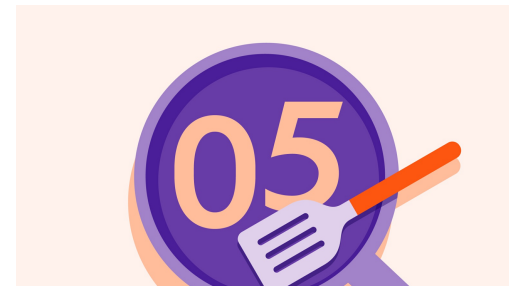
### 3. Brown mince

Meanwhile, heat **2 tbs olive oil** in a large deep 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 **80ml (⅓ cup) 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.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)

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