

MARLEY SPOON



Lamb and Spinach Pasta

with Raisins and Almonds



20-30min



4 Portions

This raisin/almond/vinegar combo is based on a traditional Italian concept called 'agrodolce' or 'sweet and sour'. It works brilliantly here, cutting the richness of the lamb and adding layers of texture to a simple but stunning pasta dish, that's quick to rustle up too.

What we send

- 1
- 15

What you'll require

- balsamic vinegar ¹⁷
- olive oil
- sea salt and pepper
- sugar

Utensils

- large deep frypan with lid
- large saucepan

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

If you'd like a little more zing, serve this dish with extra balsamic vinegar to sprinkle on lightly at the table.

Allergens

Gluten (1), Tree Nuts (15), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 735kcal, Fat 25.1g, Carbs 80.9g, Proteins 42.6g



1. Prepare ingredients

Bring a large saucepan of salted water to the boil for the pasta. Finely chop the **onion**. Crush or finely chop the **garlic**. Coarsely chop the **parsley leaves**, discarding the stems.



2. Cook pasta

Cook the **pasta** in the pan of boiling water for 9-10 mins until al dente. Reserve **80ml (1/3 cup) cooking water**, then drain the pasta.



3. Toast almonds

Meanwhile, put the **almonds** in a cold large, deep frypan over medium heat. Toast, tossing, for 2-3 mins until evenly golden. Remove from the pan.



4. Cook onion

Heat **2 tbs olive oil** in the pan over medium heat. Cook the **onion, garlic, 2 tsp dried oregano** and **1 tsp ground cinnamon** (the remaining oregano and cinnamon won't be used in this dish), stirring occasionally, for 5 mins or until softened.



5. Cook lamb mince

Increase the heat to high. Add the **lamb mince** and cook, breaking up the lumps with a spoon, for 3-4 mins until browned. Season with **salt and pepper**. Stir in the **raisins, 2 tbs balsamic vinegar** and **1 tsp sugar**. Cook, stirring, for 2 mins.



6. Get ready to serve

Add the **spinach leaves** and **reserved cooking water** to the **mince mixture**. Cook, covered, for 1 min or until the spinach begins to wilt. Add the **pasta** and **parsley** and toss to combine. Season with **salt and pepper**. Divide the **lamb pasta** among bowls and scatter with the **almonds** to serve.