

DINNERLY

Quick Lamb Ragu with Tagliatelle and Parsley



20-30 minutes



2 Servings

WHAT WE SEND

- 250g tagliatelle pasta ¹
- 10g anchovy paste ⁴
- lamb mince
- 390g diced tomatoes
- parsley
- 1 onion

WHAT YOU NEED

- garlic clove
- olive oil
- red wine vinegar ¹⁷
- sugar

TOOLS

- medium frypan
- medium saucepan

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

ALLERGENS

Gluten (1), Fish (4), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 620kcal, Fat 15.2g, Carbs 77.5g, Proteins 38.9g



1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Finely chop the **onion**. Crush or finely chop **2 garlic cloves**. Reserve a few **parsley** sprigs, then finely chop the remaining leaves and stems, keeping them separate.



2. Cook onion and garlic

Heat **2 tsp olive oil** in a medium frypan over medium heat. Cook the **onion, garlic** and **parsley stems**, stirring, for 3 mins or until softened.



3. Simmer ragu

Increase the heat to high, add **1 tsp anchovy paste** and cook, stirring, for 1 min. Add the **lamb mince** and cook, breaking up the lumps with a spoon, for 3-4 mins until browned. Add the **tomato** and **½ tsp sugar**, reduce the heat to medium-low and cook for 5 mins for the flavours to develop.



4. Cook pasta

Meanwhile, cook **three-quarters of the pasta** (the remaining pasta won't be used in this dish) in the pan of boiling water for 9 mins or until al dente. Reserve **60ml (¼ cup) cooking water**, then drain the pasta.



5. Serve up

Stir the **parsley leaves, reserved cooking water** and **1 tsp red wine vinegar** through the lamb ragu. Taste, then season with **salt and pepper**. Divide the **pasta** and **ragu** among bowls, top with the **parsley sprigs** and enjoy!



6. Make it yours

Top with crumbled fresh ricotta or add some chilli for a little kick!