

DINNERLY



Smokey Beef Pasta with Rocket and Candied Onions



20-30 minutes



2 Servings

Bring out the natural sweetness in red onion by caramelising with sweet balsamic. Toss with pasta, paprika-infused beef and rocket, then enjoy dead-set delicious flavours.

WHAT WE SEND

- beef mince
- 200g casarecce pasta ¹
- 70g rocket leaves
- 5g smoked paprika
- 2 chicken-style stock cubes
- 1 red onion

WHAT YOU NEED

- balsamic vinegar ¹⁷
- garlic clove
- olive oil
- sugar
- tomato paste

TOOLS

- large frypan
- medium saucepan
- small saucepan

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

ALLERGENS

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

NUTRITION PER SERVING

Energy 855kcal, Fat 28.8g, Carbs 96.8g, Proteins 48.3g



1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Crush or finely chop **2 garlic cloves**. Thinly slice **half the onion** (the remaining onion won't be used in this dish). Crumble the **stock cubes** into a heatproof jug.



2. Cook pasta

Cook the **pasta** in the pan of boiling water for 9-10 mins until al dente. Drain, reserving **250ml (1 cup) cooking water**. Add the cooking water to the **stock cubes** and stir to dissolve.



3. Candy onion

Meanwhile, put the **onion** in a heatproof bowl and pour over enough boiling water to cover. Stand for 2 mins. Drain. Put **1½ tbs sugar, 1 tbs balsamic vinegar** and **2 tbs water** in a small saucepan, season with **salt and pepper**. Stir over medium heat to dissolve. Add the onion, bring to a simmer and cook for 8-10 mins or until candied. Remove the pan from the heat.



4. Cook beef

Heat **1 tbs olive oil** in a large frypan over high heat. Cook the **beef mince**, breaking up the lumps with a spoon, for 5 mins or until browned. Add the **garlic** and **half the smoked paprika** (the remaining paprika won't be used in this dish) and cook, stirring, for 30 secs or until fragrant. Add the **stock, 2 tbs tomato paste** and **1 tsp sugar** and bring to a simmer.




5. Finish and serve up

Reduce the heat to medium and cook for 3 mins or until reduced slightly. Add the **pasta**, season well with **salt and pepper** and stir to combine. Put the **rocket, 2 tsp balsamic vinegar** and **2 tsp olive oil** in a bowl and toss to combine. Divide the pasta among bowls. Top with the rocket. Spoon over the candied onions and cooking juices and enjoy!



6. Kitchen 101

Candied onions are beautifully sweet so they balance the savoury beef pasta nicely. And of course, pasta loves cheese so don't be afraid to scatter generously with grated parmesan.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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from at least 55%
Australian ingredients