

# DINNERLY



⚡ FAST

## Maple Lamb Ragu with Pasta and Black Olives

 20-30 minutes  2 Servings

It's rustic Italian on the menu tonight with this hearty lamb, tomato and olive ragu. Serve with casarecce pasta, a twisted tube pasta originating from Sicily – it's perfect with chunky meat sauces such as this.

## WHAT WE SEND

- 1

## WHAT YOU NEED

- balsamic vinegar <sup>17</sup>
- olive oil
- worcestershire sauce <sup>4</sup>

## TOOLS

- large 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 735kcal, Fat 22.7g, Carbs 87.1g, Proteins 40.9g



### 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**. Coarsely chop the **olives**.



### 2. Cook pasta

Cook the **pasta** in the pan of boiling water for 9-10 mins or until al dente. Drain.



### 3. Brown mince

Meanwhile, heat **1 tbs olive oil** in a large frypan over high heat. Cook the **lamb mince**, **onion** and **garlic**, breaking up the lumps with a spoon, for 5 mins or until browned. Add the **maple syrup** and cook, stirring, for 1 min or until slightly caramelised.



### 4. Cook sauce

Add the **tomatoes**, **2 tbs water**, **1 tbs balsamic vinegar** and **2 tsp worcestershire sauce** to the pan. Bring to a simmer, then reduce the heat to medium-low. Cook, stirring occasionally, for 5 mins or until thickened slightly. Taste, then season with **salt and pepper**.



### 5. Serve up

Add the **pasta** to the **ragu sauce** and stir to combine. Divide among bowls, scatter over the **olives** (see Make it yours) and enjoy!



### 6. Make it yours

Sharing with the kids? Feel free to keep the olives all to yourself! Pasta loves parmesan and this dish is no exception, so scatter generously with cheese. Serve with a rocket or spinach salad to boost your greens.