

Lamb Pasta Bake

with Rosemary, Spinach & Crème Fraîche

CLASSIC 40 Minutes • 1 of your 5 a day











Garlic Clove



Rosemary



Panko Breadcrumbs





Red Wine Stock Pot



Baby Spinach



Rigatoni



Half Fat Crème Fraîche

Before you start

Our fruit, veggies and herbs need a wash before vou use them!

Basic cooking tools you will need:

Large Saucepan, Frying Pan, Fine Grater (or Garlic Press), Colander, Measuring Jug and Ovenproof

Ingredients

| • | | | | |
|--|-------------|-------------|-------------|--|
| | 2P | 3P | 4P | |
| Lamb Mince** | 200g | 300g | 400g | |
| Onion** | 1 | 1½ | 2 | |
| Garlic Clove** | 1 clove | 2 cloves | 2 cloves | |
| Rosemary** | 1 sprig | 1 sprig | 2 sprigs | |
| Panko Breadcrumbs 13) | 25g | 30g | 50g | |
| Tomato Passata | 1 carton | 1½ cartons | 2 cartons | |
| Red Wine Stock Pot 14) | 1 pot | 1½ pots | 2 pots | |
| Water for the Sauce* | 150ml | 225ml | 300ml | |
| Baby Spinach** | 1 small bag | 1 large bag | 1 large bag | |
| Rigatoni 13) | 200g | 300g | 400g | |
| Half Fat Crème Fraîche 7) ** | 100g | 150g | 200g | |
| | | | | |

*Not Included ** Store in the Fridge

Nutrition

| Per serving | Per 100g |
|-------------|--|
| 520g | 100g |
| 3343 /799 | 643/154 |
| 24 | 5 |
| 13 | 2 |
| 105 | 20 |
| 17 | 3 |
| 40 | 8 |
| 2.85 | 0.55 |
| | 520g 3343 /799 24 13 105 17 40 |

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

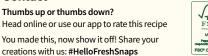
7) Milk 13) Gluten 14) Sulphites

Wash your hands before and after handling ingredients. Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

Thumbs up or thumbs down? Head online or use our app to rate this recipe You made this, now show it off! Share your



HelloFresh UK The Fresh Farm 60 Worship St, London EC2A 2EZ

You can recycle me!



Packed in the UK



1. Brown the Lamb

Put a frying pan on medium-high heat (no oil!). When hot, add the lamb mince and cook until browned, 4-5 mins. Break it up with a wooden spoon as it cooks. Drain off any excess fat.



2. Season the Lamb

Meanwhile, halve, peel and chop the onion into small pieces. Peel and grate the garlic (or use a garlic press). Pick the **rosemary leaves** from their stalks and finely chop (discard the stalks). Add the onion to the lamb, stir together and cook until soft, 4-5 mins. Add the garlic and half the rosemary, give it a stir and cook until fragrant, 1-2 mins. **IMPORTANT:** The mince is cooked when it is no longer pink in the middle.



3. Make the Crumb

In a small bowl, mix the remaining rosemary with the panko breadcrumbs and a splash of oil. Season with **salt** and **pepper**. Set aside. Put a large saucepan of water with ½ tsp of salt on to boil for the pasta.



4. Finish the Sauce

Meanwhile, add the tomato passata, red wine **stock pot** and **water** (see ingredients for amount) to the lamb. Bring to the boil and stir to dissolve the **stock**. Reduce the heat to a simmer and let the **sauce** thicken and reduce by half, 12-15 mins. After 10 mins, stir in the **spinach** a handful at a time and cook until wilted. Preheat your grill to its highest setting.



5. Cook the Pasta

While the sauce cooks, add the **rigatoni** to the **boiling water** and simmer until cooked, 12 mins. When cooked, drain in a colander and return to the pan off the heat. Drizzle on some olive oil to stop it sticking together.



6. Finish and Serve

Once drained, mix the **crème fraîche** into the pasta and season with salt and pepper. Spoon your lamb mixture into an ovenproof dish and top with the creamy pasta. Sprinkle the breadcrumb mixture on top and grill for 2-3 mins. You want the breadcrumbs to go golden brown but not burn, so watch them closely! Serve immediately.

Enjoy!