



Lamb Pasta Bake

with Rosemary, Spinach & Crème Fraîche

CLASSIC 40 Minutes • 1 of your 5 a day

N° 4



Lamb Mince



Onion



Garlic Clove



Rosemary



Panko Breadcrumbs



Tomato Passata



Red Wine Stock Pot



Baby Spinach



Rigatoni



Half Fat Crème Fraîche

Before you start

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

Basic cooking tools you will need:

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

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
for uncooked ingredients	520g	100g
Energy (kJ/kcal)	3343/799	643/154
Fat (g)	24	5
Sat. Fat (g)	13	2
Carbohydrate (g)	105	20
Sugars (g)	17	3
Protein (g)	40	8
Salt (g)	2.85	0.55

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 creations with us: #HelloFreshSnaps



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

Packed in the UK

You can recycle me!



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!