MARLEY SPOON

Harissa-Spiced Lamb Ragu

with Couscous Pilaf

20-30min 2 Servings

This meaty ragu with pillowy couscous is exactly the kind of elevated weeknight meal that makes us look forward to slowing down at dinner after a busy day. The lamb, along with onions and carrots, stew in an aromatic tomato sauce spiced with harissa, building deep flavor in a very short time. The dried cherries are a sweet surprise in each bite that really sets this dish apart.

What we send

- 1 red onion
- 2 carrots
- ¼ oz fresh thyme
- 10 oz pkg ground lamb
- ¼ oz harissa spice blend
- 14½ oz can whole peeled tomatoes
- 1 oz dried cherries
- 3 oz couscous [1]

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium Dutch oven or pot
- small saucepan

Allergens

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 43g, Carbs 71g, Protein 35g

1. Prep ingredients

Finely chop **1 cup onion** (save rest for own use, if any).

Trim ends from **carrots** and peel; slice into ¼-inch thick rounds.

Pick **half of the thyme leaves** from stems (save rest for own use).

2. Brown lamb

Heat **1 tablespoon oil** in a medium pot or Dutch oven over medium-high. Add **ground lamb** and cook, breaking up into smaller pieces, until just cooked through, about 3 minutes. Using a slotted spoon, transfer lamb to a bowl. Discard **all but 1 tablespoon fat** from pot.

3. Add aromatics

Add **carrots** and **¾ cup of the chopped onions**; cook, stirring, until just starting to brown, about 3 minutes. Add **lamb, harissa spice, half of the thyme leaves, 1 teaspoon salt**, and **½ teaspoon pepper**. Cook until fragrant, 2 minutes.

4. Build ragu

Add **tomatoes**, **half of the dried cherries**, and **1 cup water**; bring to a boil. Partially cover and cook over medium heat until **carrots** are tender and **lamb ragu** is thick and flavorful, about 20 minutes. Season to taste with **salt** and **pepper**

5. Cook couscous

Meanwhile, heat **1 tablespoon oil** in a small saucepan over medium-high. Add **remaining chopped onions** and cook, stirring, until golden, about 2 minutes. Add **couscous** and cook, stirring frequently, until lightly toasted, about 3 minutes. Add **½ cup water** and **½ teaspoon salt**; bring to a boil. Cover and let sit off heat, about 8 minutes. Fluff with a fork.

6. Serve

Serve **lamb ragu** over **couscous** and sprinkle with **remaining thyme leaves**. Enjoy!