

DINNERLY



Lentil 'Bolognese': with Spaghetti



40-50min



2 Servings

We've been living in our hibernation clothes for some time now, so it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! This comfort food meal serves up a little more, so you can choose-your-own-adventure. Choose to fill your plate with an extra serving OR store some away for the next day OR share with other hibernating friends and fam. Either way, you win. We've got you covered!

WHAT WE SEND

- 1 medium yellow onion
- garlic
- 8 oz carrots
- 1 can tomato paste
- 6 oz French green lentils
- 2 (6 oz) pkgs spaghetti ¹
- 2 (¾ oz) pkts grated Parmesan ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ⁷

TOOLS

- large pot
- large (12") skillet

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 710kcal, Fat 20g, Carbs 102g, Protein 29g



1. Prep veggies

Bring a large pot of **salted water** to a boil and reserve for step 4.

Finely chop **onion**. Finely chop **2 teaspoons garlic**. Cut **carrots** into ½-inch pieces (peel if desired).



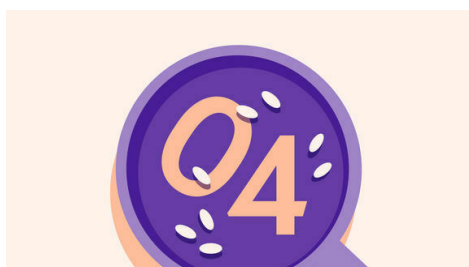
2. Sauté veggies

Melt **1½ tablespoons oil** in a large skillet over medium-high. Add **carrots, onions, and garlic**; season with salt and pepper. Cook, stirring, until lightly browned and slightly softened, 4–5 minutes.



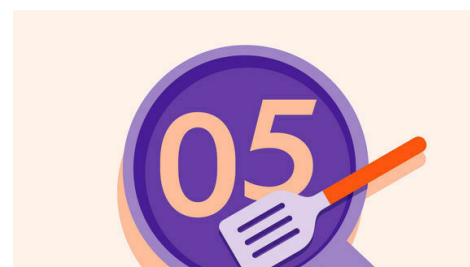
3. Cook lentils

Add **tomato paste** to same skillet, stirring to coat **veggies**. Add **lentils, 5 cups water, 1 teaspoon salt, and a few grinds of pepper**; carefully stir to combine (skillet will be very full). Bring to a boil. Reduce heat to medium-low and simmer, stirring occasionally, until lentils are tender (but not mushy) and sauce is thickened, 30–35 minutes.



4. Cook pasta

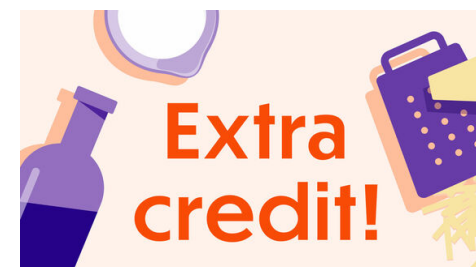
While **lentils** cook, add **pasta** to reserved pot of **salted water**; cook, stirring occasionally, until al dente, 8–9 minutes. Reserve **½ cup cooking water**, then drain pasta. Return pasta to pot and toss with **1½ teaspoons oil**. Cover to keep warm off heat.



5. Finish & serve

Stir **3 tablespoons butter** and **half of the Parmesan** into **lentils**, then season to taste with salt and pepper. Pour **lentils** over **pasta** in pot. Toss to coat pasta, adding **1 tablespoon reserved pasta water** at a time to thin sauce, if desired.

Serve **spaghetti lentil bolognese** with **remaining Parmesan** sprinkled over top, if desired. Enjoy!



6. Make it vegan!

Use your favorite vegan butter in step 5 to turn this into a vegan-friendly dish!