



## Greek Lamb Ragù

with Rigatoni & Feta



30-40min



2 Servings

This is our take on traditional Italian meat sauce. If you've never cooked with ground lamb, get ready to switch teams, as its meaty flavor and richness will make anyone a convert. Our not-so-secret ingredient in this ragù? Sautéed onions for sweetness and crumbled feta for a creamy, salty bite.



## What we send

- 1 red onion
- 2 oz feta <sup>7</sup>
- 1 romaine heart
- 10 oz pkg ground lamb
- ¼ oz warm spice blend
- 14½ oz whole peeled tomatoes
- 6 oz rigatoni <sup>1</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar) <sup>17</sup>

## Tools

- large saucepan
- medium skillet

## Allergens

Wheat (1), Milk (7), Sulphites (17).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

## Nutrition per serving

Calories 1090kcal, Fat 61g, Carbs  
91g, Protein 45g



### 1. Prep ingredients

Bring a large saucepan of **salted water** to a boil.

Halve and thinly slice **onion**. Crumble **feta**. Trim **lettuce** and slice crosswise into 1-inch pieces.



### 4. Cook pasta

Meanwhile, add **pasta** to saucepan with boiling **water** and cook until nearly al dente, 9-10 minutes. Reserve **½ cup cooking water** and drain.



### 2. Cook onions & lamb

Heat **1½ tablespoons oil** in a medium skillet over medium-high. Add **¾ of the onions** and **¼ teaspoon salt**; cook until softened and starting to brown, 4-5 minutes.

Add **lamb**; cook, breaking up into smaller pieces, until browned and cooked through, 4-5 minutes. Drain excess fat, if needed.



### 5. Finish pasta

Add **pasta** and **¼ cup reserved cooking water** to skillet with **ragù**. Cook until sauce coats pasta, adding more cooking water if necessary, 1-2 minutes. Off heat, stir in **feta**.



### 3. Finish ragù

Add **½ teaspoon warm spice**; stir until fragrant, about 30 seconds. Stir in **tomatoes**, **½ cup water**, **1 teaspoon salt** and **a few grinds of pepper**. Bring to a simmer, breaking up tomatoes with the back of a spoon. Cook until sauce is reduced, 8-10 minutes.



### 6. Make salad & serve

Whisk **1 tablespoon vinegar** with **2 tablespoons oil** in large bowl; season with **salt** and **pepper**. Add **lettuce** and **remaining onions**; toss to combine.

Serve **lamb ragù** with **salad** alongside. Enjoy!