MARLEY SPOON



Harissa-Spiced Lamb Ragu

with Couscous Pilaf





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.



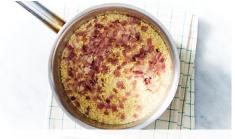
3. Add aromatics

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!