

DINNERLY



Middle Eastern Lamb Ragù with Buttery Orzo



30-40min



2 Servings

Warning: Major cozy vibes ahead. We're talking about hearty, stick-to-your-ribs, tasty filling food. This ground lamb ragù is full of warm spices and sweet carrots simmered in rich tomato sauce. It tastes as good as your favorite blanket feels. We've got you covered!

WHAT WE SEND

- 2 carrots
- 2 scallions
- 10 oz pkg ground lamb
- ¼ oz baharat spice blend ²
- 8 oz tomato sauce
- 2 (3 oz) orzo ³

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- butter ¹
- olive oil

TOOLS

- medium saucepan
- large skillet

ALLERGENS

Milk (1), Sesame (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 950kcal, Fat 48g, Carbs 90g, Protein 40g



1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil (If it boils before you're ready to cook orzo in step 5, cover with a lid and reduce heat slightly).

Scrub **carrots**; halve lengthwise and thinly slice into half moons. Finely chop **2 teaspoons garlic**. Trim **scallions**, then thinly slice.



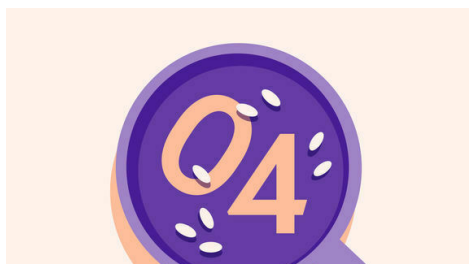
2. LAMB VARIATION

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **lamb** and season with **salt** and **pepper**. Cook, breaking up into large pieces, until well browned, 3–5 minutes (it won't be cooked through). Drain **all but 1 tablespoon fat**, if necessary.



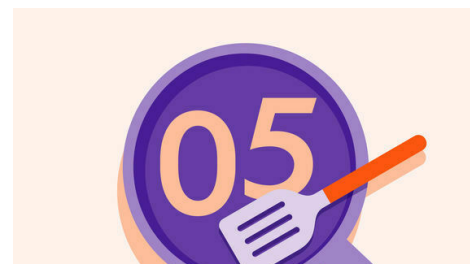
3. Add veggies & aromatics

Add **baharat**, **carrots**, **chopped garlic**, **all but 2 tablespoons of the scallions**, and **a pinch each of salt and pepper**. Cook over medium heat, stirring, until veggies are softened and lamb is cooked through, 2–3 minutes.



4. Simmer lamb ragù

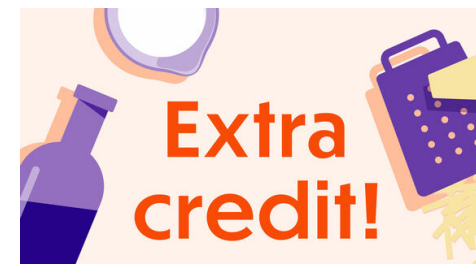
Add **tomato sauce** and **1 cup water**. Bring to a simmer. Cook over medium-high heat, stirring occasionally, until sauce is thickened and **carrots** are tender, 8–10 minutes. Season to taste with **salt** and **pepper**.



5. Cook orzo & serve

Return **salted water** in saucepan to a boil, if necessary. Add **orzo**; cook, stirring occasionally to prevent sticking, until al dente, 8–9 minutes. Drain and return orzo to saucepan off heat; toss with **2 tablespoons butter**. Season to taste with **salt** and **pepper**.

Serve **lamb ragù** over **orzo** sprinkled with **remaining scallions**. Enjoy!



6. Top it off!

Serve this hearty dish topped with a quick homemade mint yogurt for a cool finish. Combine plain yogurt, fresh chopped mint, a splash of lemon juice, and even golden raisins if you're feeling adventurous.