

# MARLEY SPOON



## Greek Lamb Ragu & Ready-to-Heat Garlic Bread

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 ragu? Sautéed onions for sweetness and crumbled feta for a creamy, salty bite. Throw in some ready-to-heat garlic bread and you're in business.



## 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 can whole peeled tomatoes
- 6 oz rigatoni <sup>1</sup>
- 1 pkg ready to heat garlic bread <sup>1,7</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 1730kcal, Fat 85g, Carbs  
184g, Protein 62g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the center position. 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; bake bread

Meanwhile, add **pasta** to saucepan with boiling **water** and cook until nearly al dente, 9-10 minutes. Reserve **½ cup cooking water** and drain. Remove **garlic bread** from package and discard oxygen absorber packet. Separate halves; smooth **garlic-Parmesan spread** evenly on cut sides of bread, if necessary. Place spread-side up on a rimmed baking sheet. Bake until golden, 12-15 minutes.



### 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 **ragu**. Cook until sauce coats pasta, adding more cooking water if necessary, 1-2 minutes. Off heat, stir in **feta**.



### 3. Finish ragu

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 ragu** with **salad** and **garlic bread** alongside. Enjoy!