



Family Friendly! Lamb Pastitsio

with Feta Pasta



1,5h



2 Servings

Pastitsio is the Greek answer to lasagna, and what a delicious answer it is! Savory ground lamb combines with onions, tomatoes, and the earthy warmth of ras el hanout. The lamb ragù spreads over a mix of feta and rigatoni before it's topped with a creamy layer of Alfredo sauce. Parmesan sprinkles over top and the pastitsio bakes to a decadent golden finish. (2-p serves 4; 4-p serves 8)

What we send

- 1 yellow onion
- garlic
- ¾ oz Parmesan ⁷
- 10 oz Alfredo sauce ⁷
- 2 (10 oz) pkgs ground lamb
- ¼ oz ras el hanout
- 6 oz tomato paste
- 14½ oz can whole peeled tomatoes
- 2 (6 oz) rigatoni ¹
- 2 oz feta ⁷

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- large pot
- microplane or grater
- 3 quart baking dish
- large saucepan
- potato masher (optional)

Allergens

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

Nutrition per serving

Calories 960kcal, Fat 48g, Carbs 84g, Protein 44g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Bring a large pot of **salted water** to a boil. Halve **onion** and coarsely chop. Finely grate **1 teaspoon garlic**. Finely grate **Parmesan**, if necessary.

In a small bowl, stir to combine **Alfredo sauce** and **half each of the garlic and Parmesan**; season with **salt** and **pepper**.

Grease a 3 quart baking dish.



4. Cook pasta

Meanwhile, add **pasta** to **boiling water** and cook until very al dente, 6–7 minutes. Drain pasta.

Transfer **pasta** to baking dish and crumble **feta** over top, gently mixing so that pasta and feta are evenly incorporated.



2. Cook lamb

Heat **1 tablespoon oil** in a large saucepan over medium-high. Add **lamb** and season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until browned, 8–10 minutes. Add **onions** and cook until softened, about 5 minutes more. Reduce heat to medium.



5. Make pastitsio

Spread **lamb ragù** in an even layer over **top of pasta**. Top with **Alfredo mixture**, then sprinkle **remaining Parmesan** over the top. Transfer to center oven rack and bake until bubbling around the edges, about 30 minutes.



3. Make ragù

Add **remaining garlic**, **all of the ras el hanout**, and **2 tablespoons tomato paste**; cook until fragrant. Add **tomatoes and their juices** to pot, crushing them with a potato masher or wooden spoon. Stir in **2 teaspoons sugar** and season with **salt**. Cook until tomatoes have broken down and reduced slightly, 8–10 minutes more. Remove from heat.



6. Finish & serve

Switch oven to broil on high and cook until top starts to brown in places, 1–2 minutes (watch closely). Remove **lamb pastitsio** from oven and let rest for 15 minutes before serving. Enjoy!