



RICH LAMB RAGÙ

with Basil Ricotta Clouds

PRONTO



HELLO RICOTTA

Ricotta is a creamy light Italian cheese perfect for pasta

PREP: 10 MIN | TOTAL: 20 MIN | CALORIES: 892



Ground Lamb



Rigatoni



Tomato Paste



Chili Flakes



Carrot, chopped



Onion, chopped



Ricotta Cheese



Basil



Italian Seasoning



Parmesan Cheese, shredded



Tomato Passata



Red Wine Vinegar

BUST OUT

- Large Pot
- Strainer
- Measuring Spoons
- Salt and Pepper
- Measuring Cups
- Olive or Canola oil
- Large Oven-Proof Pan

INGREDIENTS

2-person | 4-person

- Ground Lamb 250 g | 500 g
- Rigatoni 1 170 g | 340 g
- Tomato Paste 1 tbsp | 2 tbsp
- Chili Flakes ½ tsp | 1 tsp
- Carrot, chopped 113 g | 227 g
- Onion, chopped 56 g | 113 g
- Ricotta Cheese 2 100 g | 200 g
- Basil 10 g | 20 g
- Italian Seasoning 1 tbsp | 2 tbsp
- Parmesan Cheese, shredded 2 ¼ cup | ½ cup
- Tomato Passata ½ box | 1 box
- Red Wine Vinegar 9 1 tbsp | 2 tbsp

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 71°C/160°F.



START STRONG

Preheat your broiler to **high** (to broil the lamb ragout). In Step 3, use this heat guide to determine what spice level you prefer: ⅛ tsp mild, ¼ tsp medium, ½ tsp spicy and 1 tsp extra-spicy!



1 PREP Wash and dry all produce.* In a large pot, add **10 ½ cups hot water** and **2 tsp salt**. Cover and bring to a boil over high heat. (**NOTE:** Use the same water and salt amount for 4 ppl!) Add the **rigatoni** to the **boiling water**. Cook, stirring occasionally, until tender, 11-12 min.



4 ASSEMBLE RAGU Meanwhile, when the **rigatoni** is tender, reserve **¼ cup pasta water** (dbl for 4 ppl), then drain. Add the **rigatoni** and **reserved pasta water** to the large pan with the **lamb ragù sauce**. Season with **salt** and **pepper**. Stir together to coat. Remove pan from heat.



2 START RAGÙ Meanwhile, heat a large oven-proof pan over medium-high heat. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then the **onions** and **carrots**. Cook, stirring occasionally, until the **veggies** slightly soften, 2-3 min. Add the **lamb**. Cook, breaking up the **lamb** into smaller pieces, until no pink remains, 2-3 min. (**TIP:** Cook to a min. internal temp. of 71°C/160°F.**)



5 BROIL RAGU Dollop the **ragù mixture** with **th ricotta**, then sprinkle over the **parmesan**. (**NOTE:** If you don't have an oven-proof pan, transfer ragù mixture to a 8x8-inch baking dish [9x13-inch baking dish for 4ppl] before assembling and broiling.) Broil assembled **ragù mixture** in the middle of the oven, until the **cheese** melts and is golden-brown, 2-3 min.



3 FINISH RAGÙ Add **Italian seasoning**, **tomato paste**, **½ box passata** (1 box for 4 ppl), **1 tbsp vinegar** (dbl for 4 ppl) and **½ tsp chili flakes** (dbl for 4 ppl) to **lamb mixture**. (**NOTE:** Reference heat guide in the Start Strong and adjust chili flake amount to your preference.) Season with **salt** and **pepper**. Reduce heat to medium. Simmer, stirring occasionally, until the **ragù** thickens, 6-7 min.



6 FINISH AND SERVE Divide the **lamb ragù pasta** between bowls and tear over the **basil leaves**.

WEEKEND WONDER!

Set the table first! This dish will be done in 20 min!

