



# Rich Lamb Ragù with Ricotta Clouds

35 Minutes



Ground Lamb



Rigatoni



Carrot



Ricotta Cheese



Italian Seasoning



Parmesan Cheese



Crushed Tomato with  
Garlic and Onion



Garlic



Shallot



Balsamic Vinegar

HELLO RICOTTA

*Ricotta is a creamy light Italian cheese that is perfect for pasta*

## Start here

- Before starting, preheat your broiler to low.
- Wash and dry all produce.

## Bust Out

Measuring cups, measuring spoons, vegetable peeler, large oven-proof pan, microplane/zester, strainer, large pot

## Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Rigatoni	170 g	340 g
Carrot	170 g	340 g
Ricotta Cheese	100 g	200 g
Italian Seasoning	1 tbsp	2 tbsp
Parmesan Cheese	¼ cup	½ cup
Crushed Tomato with Garlic and Onion	370 ml	740 ml
Garlic	6 g	12 g
Shallot	50 g	100 g
Balsamic Vinegar	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Prep

Add **10 cups water** and **2 tsp salt** (use same for 4 ppl) in a large pot. Cover and bring to a boil over high heat. While **water** comes to a boil, peel, then cut **carrot** into ¼-inch pieces. Peel, then cut **shallot** into ¼-inch pieces. Peel, then mince or grate **garlic**.



## Assemble ragù

When **rigatoni** is tender, reserve **¼ cup pasta water** (dbl for 4 ppl), then drain. Add **rigatoni** and **reserved pasta water** to **ragù mixture**. Season with **salt** and **pepper**. Stir together to coat. Remove pan from heat.



## Start veggies and cook rigatoni

Heat a large oven-proof pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **carrots** and **shallot**. Cook, stirring occasionally, until slightly softened, 2-3 min. Add **rigatoni** to the large pot with **boiling water**. Cook, stirring occasionally, until tender, 11-12 min.



## Broil ragù

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



## Start ragù

While **rigatoni** cooks, to the pan with **veggies**, add **lamb**. Cook, breaking up **lamb** into smaller pieces, until no pink remains, 2-3 min.\*\* Add **Italian Seasoning**, **garlic**, **crushed tomatoes**, and **vinegar**. Season with **salt** and **pepper**. Reduce heat to medium. Simmer, stirring occasionally, until **ragù** thickens, 6-7 min.



## Finish and serve

Divide **lamb ragù pasta** between bowls.

## Dinner Solved!