



Rich Lamb Ragù with Ricotta Clouds

Family Friendly 35 Minutes



Ground Lamb



Ground Turkey



Carrot



Rigatoni



Ricotta Cheese



Italian Seasoning



Parmesan Cheese, shredded



Crushed Tomato with Garlic and Onion



Garlic Puree



Onion, chopped



Balsamic Vinegar



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

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

Vegetable peeler, large oven-proof pan, colander, measuring spoons, measuring cups, large pot

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Ground Turkey	250 g	500 g
Carrot	170 g	340 g
Rigatoni	170 g	340 g
Ricotta Cheese	100 g	200 g
Italian Seasoning	1 tbsp	2 tbsp
Parmesan Cheese, shredded	¼ cup	½ cup
Crushed Tomato with Garlic and Onion	370 ml	740 ml
Garlic Puree	1 tbsp	2 tbsp
Onion, chopped	56 g	113 g
Balsamic Vinegar	1 tbsp	2 tbsp
Oil*		

Salt and Pepper*

* Pantry items

** Cook to a minimum temperature of 74°C/165°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** to a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. While **water** comes to a boil, peel, then cut **carrot** into ¼-inch pieces.



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**, then 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 **onions**. Cook, stirring occasionally, until slightly softened, 2-3 min. Add **rigatoni** to the large pot with **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 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, add **lamb** to the pan with the **veggies**. Cook, breaking up **lamb** into smaller pieces, until no pink remains, 2-3 min.** Add **Italian Seasoning**, **garlic puree**, **crushed tomatoes**, and **vinegar**. Season with **salt** and **pepper**. Reduce heat to medium. Simmer, stirring occasionally, until **ragù** thickens, 6-7 min.

 **CUSTOM RECIPE**

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **lamb** in step 3.



Finish and serve

Divide **lamb ragù pasta** between bowls.

Dinner Solved!