



# TOMATO GREEK LAMB PASTA

with Feta and Spinach



## HELLO PENNE

The shape of this pasta is perfect for capturing and holding the luscious tomato sauce

TIME: 35 MIN



Ground Lamb



Penne



Oregano



Crushed Tomatoes



Tomato Paste



Onion, chopped



Baby Spinach



Garlic



Feta Cheese



Cumin, ground

## BUST OUT

- Measuring Cups
- Large Non-Stick Pan
- Measuring Spoons
- Large Pot
- Strainer
- Salt and Pepper
- Garlic Press
- Olive or Canola Oil

## INGREDIENTS

4-person

- Ground Lamb 500 g
- Penne 1 340 g
- Oregano 7 g
- Crushed Tomatoes 2 box
- Tomato Paste 2 tbsp
- Onion, chopped 113 g
- Baby Spinach 113 g
- Garlic 12 g
- Feta Cheese 2 56 g
- Cumin, ground 1 ½ tsp

## 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 Fish/Poisson
- 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

Don't have a garlic press? Lay garlic cloves on a chopping board, then place a chef's knife on top and press down firmly to crush. Finely chop the garlic.



**1 PREP** Wash and dry all produce.\* In a large pot, add **12 cups water** and **2 tsp salt**. Cover and bring to a boil over high heat. Meanwhile, peel, then mince or grate **garlic**. Roughly chop **1 ½ tbsp oregano leaves**. Roughly chop **spinach**.



**2 COOK PENNE** To **boiling water**, add **penne**. Cook, stirring occasionally, until tender, 12-14 min. When **penne** is tender, reserve **½ cup pasta water**, then drain. Return **penne** to the large pot, off heat.



**3 COOK LAMB** Heat a large non-stick pan over medium-high heat. When the pan is hot, add **½ tbsp oil**, then **onions**. Cook, stirring occasionally, until softened, 3-4 min. Add **lamb, garlic** and **1 ½ tsp cumin**. Cook, breaking up **lamb** into smaller pieces, until no pink remains, 5-6 min. (**TIP:** Cook to a min. internal temp. of 71°C/160°F.\*\*\*) Season with **salt** and **pepper**.



**4 MAKE SAUCE** To the pan, add **crushed tomatoes, tomato paste, oregano** and **reserved pasta water**. Cook, stirring occasionally, until **sauce** thickens slightly, 7-9 min. Remove from heat. Season with **salt** and **pepper**.



**5 FINISH PASTA** To the large pot with **penne**, add **lamb sauce** and **spinach**. Stir, until **spinach** wilts and **penne** is coated in sauce, 1-2 min.



**6 FINISH AND SERVE** Divide **tomato Greek lamb pasta** between bowls. Crumble over **feta**.

## OPA!

You did it! Don't forget to take a pic and post your Greek lamb penne masterpiece!