



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!