



UCOOK

Spiced Lamb Pasta & Dill Yoghurt

with toasted pine nuts & almonds

Gnocchi pasta shells are immersed in a luxurious dill-yoghurt sauce elevated with garlic & raisins and blended to silky smooth perfection. All of this goodness is then topped with cumin-spiced lamb mince and crumbled with zesty goat's cheese. Finished off with a sprinkle of toasted almonds & pine nuts and garnished with fresh dill & lemon.

Hands-on Time: 40 minutes

Overall Time: 50 minutes

Serves: 3 People

Chef: Stephanie Kuhn

Adventurous Foodie

Bertha Wines | Bertha Sauvignon Blanc

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Ingredients & Prep

300g	Gnocchi Pasta Shells
45g	Mixed Nuts <i>(30g Almonds & 15g Pine Nuts)</i>
30g	Raisins <i>roughly chop</i>
3	Garlic Cloves <i>peel & grate</i>
450g	Free-range Lamb Mince
2	Onions <i>peel & roughly slice 1½</i>
30ml	Spiced Cumin <i>(15ml Cumin Ground & 15ml Dried Chilli Flakes)</i>
15g	Fresh Dill <i>rinse</i>
300ml	Low Fat Plain Yoghurt
1	Lemon <i>zest & cut into wedges</i>
75g	Chevin Goat's Cheese

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Blender
Butter

1. COOK THE PASTA Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 12-15 minutes. Drain, reserve 2 cups of pasta water, and toss through a drizzle of olive oil.

2. TOAST THE NUTS Place the nuts in a pan over medium heat. Toast until golden brown, 3-5 minutes (shifting occasionally). Remove from the pan and set aside.

3. SAVOURY RAISINS Return the pan to medium heat with a drizzle of oil. When hot, fry the chopped raisins and the grated garlic until fragrant, 1-2 minutes. Remove from the pan and place in a blender.

4. SPICY LAMB MINCE Return the pan to medium-high heat with a drizzle of oil. When hot, fry the mince and work quickly to break it up as it starts to cook. Add the sliced onion and fry until browned and the onion is soft, 6-7 minutes (shifting occasionally). In the final 1-2 minutes, add the spiced cumin and a knob of butter. Remove from the heat and season.

5. DILL-YOGHURT SAUCE To the blender, add ¾ of the rinsed dill, the yoghurt, and a splash of the pasta water. Blend until combined. Mix the dill-yoghurt sauce through the cooked pasta and add the reserved pasta water to loosen if necessary. Add a squeeze of lemon juice (to taste) and season.

6. ZESTY GOAT'S CHEESE In a small bowl, combine the goat's cheese with the lemon zest (to taste). Roughly chop the remaining dill.

7. DINNER IS SERVED Make a bed of the creamy pasta, top with the spiced mince, and crumble over the zesty goat's cheese. Sprinkle over the toasted nuts and garnish with the remaining dill and any remaining lemon wedges. Enjoy, Chef!

Nutritional Information

Per 100g

Energy	618kJ
Energy	148kcal
Protein	8.4g
Carbs	16g
of which sugars	3.2g
Fibre	1.8g
Fat	5.8g
of which saturated	2.2g
Sodium	42mg

Allergens

Gluten, Allium, Wheat, Sulphites, Tree Nuts, Cow's Milk

Eat
Within
3 Days