



# UCOOK

## Simple Lamb Mince Pasta

with bocconcini balls & fresh basil

The Italian saying, 'Simplicity is the ultimate sophistication', sums this dish up perfectly, Chef! Al dente rigatoni pasta, rich lamb mince, and earthy spinach are coated in a tangy and tantalising UCOOK Napoletana Sauce. The perfect plate is finished with creamy bocconcini cheese and peppery fresh basil.

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**Hands-on Time:** 20 minutes

**Overall Time:** 25 minutes

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**Serves:** 3 People

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**Chef:** Suné van Zyl

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Quick & Easy

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Neil Ellis Wines | Neil Ellis Groenekloof Syrah  
2021

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### Ingredients & Prep

375g	Rigatoni Pasta
450g	Free-range Lamb Mince
2 units	UCOOK Napoletana Sauce
60	Spinach <i>rinse</i>
9	Bocconcini Balls <i>cut in half</i>
8g	Fresh Basil <i>rinse &amp; roughly tear</i>

### From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Sugar/Sweetener/Honey

**1. PERFECT PASTA** Boil a full kettle. Using the freshly boiled water, bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 12-15 minutes. Drain, reserving a cup of water, and toss through a drizzle of olive oil.

**2. MOUTHWATERING MINCE** Place a pan over 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. Fry until browned, 4-5 minutes (shifting occasionally).

**3. NOW FOR THE NAPOLETANA** Add the napoletana sauce and a splash of the reserved pasta water. Stir until combined and warmed through, 8-10 minutes. Remove from the heat and mix through the rinsed spinach. Add a sweetener (to taste), and season.

**4. ITALY ON A PLATE** Bowl up the pasta and top with the napoletana mince. Scatter over the halved bocconcini balls and garnish with the torn basil.

### Nutritional Information

Per 100g

Energy	776kj
Energy	185kcal
Protein	11g
Carbs	20g
of which sugars	3.6g
Fibre	1.7g
Fat	7.2g
of which saturated	3.2g
Sodium	165mg

### Allergens

Egg, Gluten, Allium, Wheat, Cow's Milk

Eat  
Within  
2 Days