

# U COOK

## Classic Lamb Bolognese

with Italian-style hard cheese

**Hands-on Time:** 25 minutes

**Overall Time:** 35 minutes

**Fan Faves:** Serves 1 & 2

**Chef:** Samantha du Toit

**Wine Pairing:** Groote Post Winery | Groote Post Merlot

Nutritional Info	Per 100g	Per Portion
Energy	757kJ	4491kJ
Energy	181kcal	1074kcal
Protein	10.3g	60.8g
Carbs	20g	119g
of which sugars	5g	29.5g
Fibre	1.7g	10g
Fat	6.2g	36.7g
of which saturated	2.5g	14.7g
Sodium	143mg	848mg

**Allergens:** Cow's Milk, Egg, Gluten, Allium, Wheat, Sulphites

**Spice Level:** None

Eat Within 3 Days



## Ingredients & Prep Actions:

Serves 1 [Serves 2]

100g	200g	Penne Pasta
1	1	Onion <i>peel &amp; roughly dice 1/2 [1]</i>
150g	300g	Free-range Lamb Mince
15ml	30ml	NOMU Italian Rub
1	2	Garlic Clove/s <i>peel &amp; grate</i>
20ml	40ml	Tomato Paste
30ml	60ml	Red Wine
100ml	200ml	Tomato Passata
30ml	60ml	Grated Italian-style Hard Cheese
3g	5g	Fresh Basil <i>rinse &amp; pick</i>
10ml	20ml	Balsamic Reduction

**1. START THE SPAG BOL** Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 10-12 minutes. Drain and toss through a drizzle of olive oil.

**2. BOLOGNESE SAUCE** Place a pan over medium heat with a drizzle of oil. When hot, fry the onion until soft, 3-4 minutes. Add the mince and work quickly to break it up as it starts to cook. Fry until browned, 5-6 minutes (shifting occasionally). In the final 1-2 minutes, add the NOMU rub, the garlic, the tomato paste, and the wine. Pour in the tomato passata and 150ml [300ml] of water. Simmer until thickened, 10-12 minutes (stirring occasionally). If the bolognese sauce is too thick, loosen with an extra splash of water. Add a sweetener (to taste) and season.

**3. SAVOUR THE SPAG BOL** Bowl up the cooked pasta and spoon over the bolognese sauce. Sprinkle over the hard cheese. Garnish with the basil, and drizzle over the balsamic reduction.

## From Your Kitchen

Oil (cooking, olive or coconut)

Water

Sugar/Sweetener/Honey

Seasoning (Salt & Pepper)