

Fresh Cavatelli & Spicy Lamb Ragù

with Spinach & Olives

2 SERVINGS | ⌚ 30-40 MINS

 **Blue Apron**
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Ingredients



12 oz Pasture-Raised Ground Lamb



4 oz Sweet Peppers



1/3 cup Mirepoix



1 1/2 tsps Calabrian Chile Paste



10 oz Fresh Cavatelli Pasta¹



3 oz Baby Spinach



1/4 cup Grated Romano Cheese



1 oz Pitted Niçoise Olives



1 14.5-oz can Crushed Tomatoes



1 bunch Oregano



1 oz Salted Butter



2 Tbsps Dried Currants

WHY WE LOVE THIS DISH

For this take on hearty, classic ragù—a traditionally long-cooked, Italian-style meat sauce—we're using our new pasture-raised ground lamb, which lends its incredibly savory depth of flavor to the crowd-pleasing sauce we're tossing with toothsome bites of fresh cavatelli pasta.



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

¹. previously frozen



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut off and discard the stems of the **peppers**; remove the cores. Medium dice.
- Roughly chop the **olives**.
- Pick the **oregano** leaves off the stems; roughly chop the leaves.



2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 11 to 13 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving $\frac{1}{2}$ cup of the **pasta cooking water**, drain thoroughly and return to the pot.



3 Start the ragù

- Meanwhile, in a large, high-sided pan (or pot), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **lamb**; season with salt and pepper. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **diced peppers**; season with salt and pepper. Cook, stirring occasionally and breaking the meat apart with a spoon, 2 to 3 minutes, or until softened.



4 Finish the ragù

- To the pan of **browned lamb and peppers**, add the **chopped olives, currants, mirepoix**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 2 to 3 minutes, or until thoroughly combined.
- Add the **tomatoes**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the sauce is slightly thickened and the lamb is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **finished ragù, butter, spinach, half the chopped oregano leaves**, and **half the reserved pasta cooking water**; season with salt and pepper. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the spinach is wilted and the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **cheese and remaining chopped oregano leaves**. Enjoy!



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC, New York, NY 10005

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