



## Lamb Pasta



### **Lamb Pasta – 4 portions**

*15 minutes prep time*

*30 minutes cooking time*

Ingredients      772 – Eismann Free Flow Lamb Mince – 500g  
18053 – Eismann Extra Virgin Olive Oil – 2 tbsp  
5314 – Eismann Sliced Mixed Peppers – 100g  
5501 – Eismann Chopped Onions – 100g  
5327 – Eismann Sliced Mushrooms – 100g  
Chopped Canned Tomatoes – 400g  
Courgettes – 2 finely chopped  
Pasta Shapes – 250g  
Water – 300ml  
Tomato Puree – 2 tbsp  
Garlic – 1 clove crushed  
Basil – 1 tsp  
Thyme – 1 tsp  
Salt and freshly ground black pepper to taste

#### Preparation

Heat the olive oil in a saucepan and fry the onions, peppers, courgettes and garlic gently until they begin to soften.

Add the lamb, turn the heat to high and fry until the meat is evenly browned. Pour off the excess fat.

Stir in the chopped tomatoes and the water. Bring to the boil, stirring frequently then add the tomato puree.

Add the pasta, herbs and salt and black pepper to taste and mix well. Cover and simmer for 15 minutes.

Stir in the mushrooms and simmer uncovered for 10 minutes. Stir well and serve.