

Ingredients

	5 SERVES	25 SERVES	50 SERVES
Carrot	1	5	10
Brown onion	1	5	10
Celery stalk	1	5	10
Garlic cloves	2	6	15
Olive oil	20mL	40mL	80mL
Lamb mince	600g	3kg	6kg
Bay leaves	1	3	5
Fresh rosemary sprigs	2	4	6
Red wine	125mL	250mL	500mL
Passata	350g	1.75kg	3.5kg
Rigatoni pasta	300g	1.5kg	3kg
Parmesan cheese	25g	125g	250g

Method

1. Finely dice carrot, onion, celery and garlic (or finely chop in a food processor).
2. Heat oil in a frypan over medium heat. Add mince and cook for 5 minutes or until browned. Transfer mince to a bowl.
3. Add vegetables, bay leaves, and finely chopped rosemary to the frypan. Cook for 5-10 minutes or until softened, stirring occasionally.
4. Return the mince to the pan and increase heat to high temperature. Add the wine and simmer for 2 minutes until almost all liquid has evaporated.
5. Stir through passata, reduce heat and simmer for 5 minutes until sauce thickens. Remove bay leaves.
6. Cook pasta according to packet directions. Drain pasta, however reserve some of the cooking liquid. Return pasta and water to pan.
7. Add sauce to pasta and stir through. Serve sprinkled with grated parmesan cheese.

Nutrition, hints and tips

- ***This recipe is a good source of protein. Substitute lamb for beef or pork mince.***

- ***Sage or thyme are other herbs that will go well with these ingredients.***