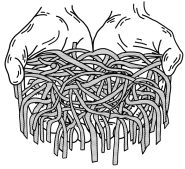


Real Pasta



# Lamb Puttanesca with Rice & Piadina

Recipe from  
Real Pasta

Piadina is a simple Italian flatbread that is just so yummy scooped up with this puttanesca mix.

Prep time: 5-10 min

Cook time: 10-15 min

Serves: 2-3

## Method

- Heat a dash of oil in a pan and add the sliced onion
- Once onion is mostly cooked, add cumin/coridander and a splash more oil if needed to soak up the spices a little bit. Cook further 2 mins.
- Add lamb mince, break up well with a spoon and cook evenly
- Meanwhile cook the rice. I usually do 1 C rice 2 C (scant) water, boil it for 5 mins or so and then turn the heat off, pop the lid on tight and leave it to absorb. Sometimes I put it back on low for a few mins to finish it off if needed.
- Once lamb is cooked, add the jar of puttanesca and sprinkle the currants in, mix well to combine. Stir the rice through.- Serve with piadina and veges on the side

## Ingredients

- 1 jar of Real Pasta Puttanesca
- 300g lamb mince
- 1 onion, sliced
- 1tsp cumin powder
- 1tsp coriander powder
- 1 Cup rice
- 2 Tbsp currants
- 1 batch Piadina flat bread

Your favourite greens on the side



"Prepare your favourite simple greens on the side for a full meal."

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