

FREEDOM RUN FARM LAMBURGER HELPER



Recipe provided by Clean Eats & Treats | Serves 4

INGREDIENTS

- 12 ounces cavatappi pasta
- 1 tablespoon olive oil
- 1/2 yellow onion diced
- 1 pound ground Freedom Run Farm lamb
- 1 teaspoon kosher salt
- 2 tablespoons tomato paste
- 1 15 ounce can tomato sauce
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1/2 teaspoon garlic powder
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon black pepper
- 1 to 2 cups beef broth
- 1 cup sharp cheddar cheese
- 1/2 cup asiago cheese
- 3/4 cup heavy cream
- 1/4 cup parsley, optional

DIRECTIONS

Bring a stock pot of salted water to a boil and cook pasta according to package directions, drain and set aside.

Heat olive oil in a large skillet over medium heat; add onion and sauté until translucent.

Add ground lamb, sprinkle with salt. Sauté, breaking up the lamb with a spatula, until the lamb is cooked through and no longer pink, about 5-7 minutes. Drain excess fat.

Add tomato sauce, tomato paste, broth (starting with one cup) and remaining spices. Add cooked pasta. Adjust broth as needed to reach desired consistency.

Remove from heat and add heavy cream, asiago and cheddar cheeses and stir to combine.

Sprinkle with fresh parsley. Serve immediately and enjoy!

Recipe notes:

To reheat- warm in a sauté pan over medium heat. Add beef broth 1/4 cup at a time to rehydrate noodles. Serve when noodles are soft and dish is warmed through.

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PREVIOUS

Orecchiette Pasta with Ground Freedom Run Farm Lamb, Broccoli, and Pecorino

GROUND, PASTA

NEXT

Smoked Gouda BBQ Ground Freedom Run Farm Lamb Penne

GROUND, PASTA



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