

# KANGAROO AND MIX OLIVES RIGATONI BOLOGNESE



 **PREP**  
**5 min**

 **COOK**  
**25 min**

 **SERVES**  
**4**

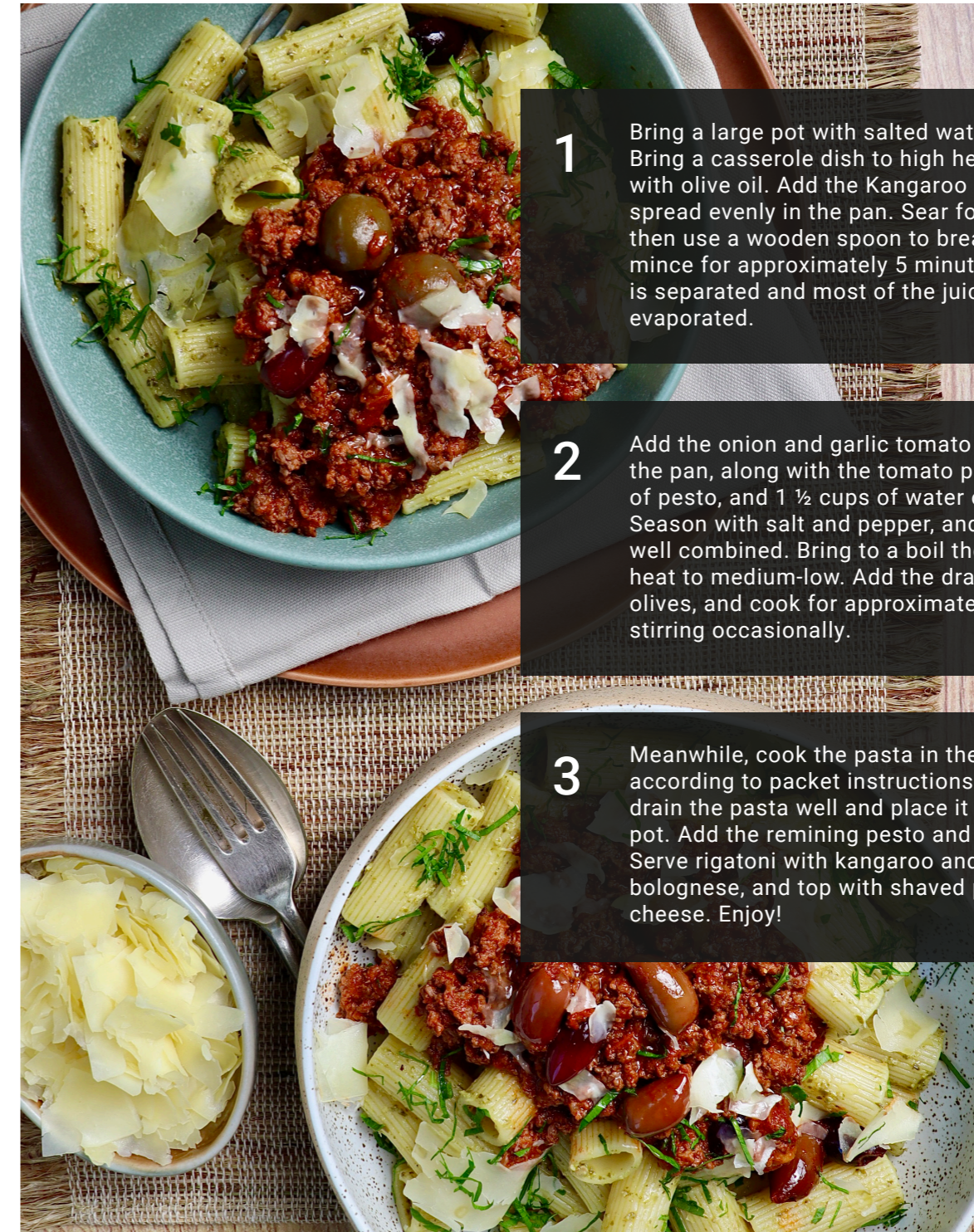
## INGREDIENTS:

- > 1kg Kangaroo Mince
- > 500g Tomato Garlic Onion Sauce
- > 130g Tomato Paste
- > 200g Australian Mixed Pitted Olives
- > 130g Basil Pesto
- > 500g Rigatoni
- > 100g Shaved Parmesan Cheese

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt and Pepper
- > Olive Oil
- > Chicken Stock or Water
- > Parsley (Optional)

## METHOD - GET COOKING!



**1** Bring a large pot with salted water to a boil. Bring a casserole dish to high heat and drizzle with olive oil. Add the Kangaroo mince and spread evenly in the pan. Sear for 1 minute, then use a wooden spoon to break down the mince for approximately 5 minutes, until it is separated and most of the juices have evaporated.

**2** Add the onion and garlic tomato sauce to the pan, along with the tomato paste, 1 Tbsp of pesto, and 1 ½ cups of water or stock. Season with salt and pepper, and stir until well combined. Bring to a boil then turn down heat to medium-low. Add the drained mixed olives, and cook for approximately 15 minutes, stirring occasionally.

**3** Meanwhile, cook the pasta in the boiling water according to packet instructions. Once cooked, drain the pasta well and place it back in the pot. Add the remaining pesto and stir through. Serve rigatoni with kangaroo and olive bolognese, and top with shaved parmesan cheese. Enjoy!

CHEF'S TIPS FOR COOKING AND LEFTOVER...



**FEEDBACK OR QUESTIONS?**

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