

## **Colorado Spring Lamb Pasta**

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Serves 8

1 box Campanelle Pasta, cooked, drained (not rinsed), tossed in light oil  
2 lbs. Ground Colorado Lamb, made into sausage patties (see below)  
8 oz. Denver Bacon Company Bacon, sliced medium  
1/2 Small White Onion, peeled, diced  
2 Large Vine Ripe Tomatoes, diced  
1 tsp. Fresh Garlic, minced  
1 bunch Asparagus, tips only  
1 cup Chanterelle Mushrooms, stem off, hand torn into strips  
1 cup Baby Spinach, julienne  
8 fl. oz. Chicken Stock  
1 fl. oz. Balsamic Vinegar, reduction or glaze  
Kosher Salt to taste  
Black Ground Smoked Pepper to taste  
Pecorino Cheese to taste

### **For Colorado Lamb Sausage Patties:**

2 lbs. Ground Colorado Lamb  
8 Tbsp. 5280 Culinary Little Little Lamb Spice  
Mix lamb and spices well. Adjust seasoning as needed after cooking sample patty.  
Make into large meatball sized patties. Reserve for cooking. Once fully cooked break into random medium to larger pieces.

### **For Pasta:**

Cook pasta and drain, but do not rinse, then toss in light oil and hold for final dish. Heat a sauté pan over high heat. Prepare the lamb sausage patties as shown above. Par cook in sauté pan prior to adding the bacon, once fully cooked remove, hold and break into medium to large pieces. Add the bacon and return to the range, sauté until fully cooked. Add the onion and sauté until lightly golden, then add the lamb. Add the tomatoes, garlic, asparagus and mushrooms. Sauté until the asparagus is tender. Add the spinach, cooked pasta and chicken stock and cook until pasta is fully heated. Add the balsamic glaze and stir/sauté to combine. Season to taste with salt and pepper, or add additional balsamic if needed. Finish with the Pecorino cheese.