



Nan's Beef & Hidden Veggie Pasta

with Parmesan Cheese

CUSTOMER FAVOURITE

KID FRIENDLY

BESTSELLER

Grab your Meal Kit with this symbol



Celery



Leek



Carrot



Spaghetti



Beef Mince



Tomato Paste



Nan's Special Seasoning



Garlic & Herb Seasoning



Cream



Beef-Style Stock Powder



Grated Parmesan Cheese

Prep in: 20-30 mins
Ready in: 25-35 mins

Twirl your fork around this beef and veggie spaghetti and you'll quickly discover how easy and tasty it is to eat! Served with a creamy tomato-based sauce and topped with Parmesan cheese, it's melt-in-your-mouth delicious!

Pantry items

Olive Oil

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
celery	1 stalk	2 stalks
leek	1	2
carrot	½	1
spaghetti	½ packet	1 packet
beef mince	1 packet	1 packet (or 2 packets)
tomato paste	1 packet	2 packets
Nan's special seasoning	1 medium sachet	1 large sachet
garlic & herb seasoning	1 medium sachet	1 large sachet
cream	½ packet (125ml)	1 packet (250ml)
beef-style stock powder	1 medium sachet	1 large sachet
grated Parmesan cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4250kJ (1016Cal)	911kJ (218Cal)
Protein (g)	48.4g	10.4g
Fat, total (g)	51.1g	11g
- saturated (g)	26.2g	5.6g
Carbohydrate (g)	83.1g	17.8g
- sugars (g)	14.5g	3.1g
Sodium (mg)	1643mg	352mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns

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1



Cook the pasta

- Half-fill a large saucepan with water, add a generous pinch of **salt**, then bring to the boil over high heat.
- Finely chop **celery**. Thinly slice **leek**. Grate the **carrot (see ingredients)**.
- Cook **spaghetti (see ingredients)** in boiling water, over high heat, until 'al dente', **10 minutes**.
- Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people), then drain and return **spaghetti** to the saucepan. Drizzle with a little **olive oil** to prevent sticking.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.

3



Bring it all together

- Reduce heat to medium, then add **tomato paste**, **Nan's special seasoning** and **garlic & herb seasoning**. Cook, stirring, until fragrant, **1-2 minutes**.
- Add **cream (see ingredients)**, **beef-style stock powder** and reserved **pasta water** and cook, stirring, until slightly thickened, **1-2 minutes**.
- Remove pan from heat, then add cooked **spaghetti** and toss to coat. Season with **salt** and **pepper**.

TIP: Add a splash more water to your sauce if it's looking dry!

TIP: Toss the pasta and sauce in the saucepan if your frying pan isn't big enough.

2



Cook the beef & veggies

- Meanwhile, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **celery**, **leek** and **carrot**, stirring, until softened, **4-5 minutes**.
- Add **beef mince**, breaking up with a spoon, until just browned, **3-4 minutes**.

4



Serve up

- Divide Nan's beef and hidden veggie pasta between bowls.
- Sprinkle over **grated Parmesan cheese** to serve. Enjoy!

Little cooks: Kids can add the finishing touch by sprinkling the cheese on top.

Rate your recipe

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