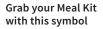
Hearty Beef & Bacon Ragù with Spinach-Ricotta Tortellini & Cucumber Salad

FAST & FANCY













Garlic & Herb Seasoning

Garlic Paste





Tomato Paste

Baby Spinach



Crushed & Sieved

Spinach & Ricotta Tomatoes Tortellini



Cucumber





Balsamic & Olive Oil Dressing

Parsley

Prep in: 15-25 mins Ready in: 15-25 mins

Fancy flavours done easy is always going to be a favourite in our books. You can taste those five-stars in a tomato beef and bacon ragu, and it's as simple as whipping up a fresh salad and tortellini to go with it.

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 frying pan · Large saucepan

Ingredients

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	2 People	4 People
olive oil*	refer to method	refer to method
beef mince	1 small packet	2 small packets OR 1 large packet
diced bacon	1 packet	1 packet
garlic & herb seasoning	½ medium sachet	1 medium sachet
garlic paste	1 medium packet	1 large packet
tomato paste	1 packet	2 packets
baby spinach leaves	1 medium bag	1 large bag
crushed & sieved tomatoes	½ tin	1 tin
spinach & ricotta tortellini	1 packet	2 packets
cucumber	1 (medium)	1 (large)
rocket leaves	1 small bag	1 medium bag
balsamic & olive oil dressing	½ packet (12.5ml)	1 packet (25ml)
parsley	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4093kJ (978Cal)	680kJ (163Cal)
Protein (g)	56.4g	9.4g
Fat, total (g)	49.4g	8.2g
- saturated (g)	22g	3.7g
Carbohydrate (g)	71.4g	11.9g
- sugars (g)	17.3g	2.9g
Sodium (mg)	2233mg	371mg

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.



Cook the ragu

- · Boil the kettle.
- In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook beef mince and diced bacon, breaking up with a spoon, until just browned, 5-6 minutes.
- Add garlic & herb seasoning (see ingredients), garlic paste, tomato paste and baby spinach leaves and cook until wilted, 1-2 minutes.
- Remove pan from heat, then stir through crushed & sieved tomatoes (see ingredients).

TIP: For best results, drain the oil from the pan after cooking the meat.



Make the salad

- Thinly slice cucumber into half-moons.
- In a large bowl, combine cucumber, rocket leaves and balsamic & olive oil dressing (see ingredients).
- · Toss and season to taste.



Cook the tortellini & bring it all together

- Meanwhile, half-fill a large saucepan with boiling water.
- Bring to the boil, then add spinach & ricotta tortellini and cook, over high heat, until 'al dente', 3 minutes.
- Using a slotted spoon, transfer tortellini to the frying pan with the ragù, along with a dash of pasta water.
- · Toss to combine, then season to taste.



Serve up

- Divide beef and bacon ragu with spinach-ricotta tortellini between bowls.
- Garnish with torn **parsley**. Serve with cucumber salad. Enjoy!

