

# Hearty Beef & Bacon Ragù

with Spinach-Ricotta Tortellini & Cucumber Salad

FAST & FANCY

Grab your Meal Kit with this symbol



Beef Mince



Diced Bacon



Garlic & Herb Seasoning



Garlic Paste



Tomato Paste



Baby Spinach Leaves



Crushed & Sieved Tomatoes



Spinach & Ricotta Tortellini



Cucumber



Rocket Leaves



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

	2 People	4 People
<b>olive oil*</b>	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](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

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## 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.

3



## 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.

2



## 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 **ragu**, along with a dash of **pasta water**.
- Toss to combine, then season to taste.

4



## Serve up

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

## We're here to help!

Scan here if you have any questions or concerns



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