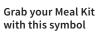
# Hearty Beef & Bacon Ragu with Spinach-Ricotta Tortellini & Cucumber Salad

FAST & FANCY











Garlic & Herb



Garlic Paste

Seasoning



Tomato Paste



**Baby Spinach** 



Tomato Sugo



Spinach & Ricotta

Tortellini



Cucumber



Spinach & Rocket



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.

### 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

9			
	2 People	4 People	
olive oil*	refer to method	refer to method	
beef mince	1 medium packet	2 medium packets OR 1 large packet	
diced bacon	1 medium packet	2 medium packets OR 1 large 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 packet	1 large packet	
tomato sugo	1 medium packet	1 large packet	
spinach & ricotta tortellini	1 packet	2 packets	
cucumber	1 (medium)	1 (large)	
spinach & rocket mix	1 small packet	1 medium packet	
balsamic & olive oil dressing	½ packet (12.5ml)	1 packet (25ml)	
parsley	½ packet	1 packet	

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4093kJ (978Cal)	680kJ (163Cal)
Protein (g)	56.4g	9.4g
Fat, total (g)	49.7g	8.3g
- saturated (g)	22.3g	3.7g
Carbohydrate (g)	71.4g	11.9g
- sugars (g)	17.3g	2.9g
Sodium (mg)	2247mg	373mg

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 ragù

- 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 tomato sugo.

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



# 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.



## Make the salad

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



### Serve up

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



