



Hearty Beef & Bacon Ragu

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



Tomato Sugo



Spinach & Ricotta Tortellini



Cucumber



Spinach & Rocket Mix



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
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

*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.

1



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 **tomato sugo**.

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**, **spinach & rocket mix** 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** (see ingredients). Serve with cucumber salad. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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