NEW















Leek







Soffritto Mix





Tomato Paste

Beef-Style

Rocket Leaves

Stock Powder



Grated Parmesan



Cheese

Recipe Update

We've replaced the arborio rice in this recipe with risoni due to local ingredient availability. It'll be just as delicious, just follow your recipe card!



Prep in: 10-20 mins Ready in: 45-55 mins



If you thought bolognese and spaghetti were a match made in heaven, wait till you try it as a saucy pasta dish! Risoni absorbs the well-loved flavours of the bolognese in a way that pasta can't - we think that this twist on a classic is a 10 out of 10.



Olive Oil, Butter, Balsamic Vinegar

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

Ingredients

9			
	2 People	4 People	
olive oil*	refer to method	refer to method	
risoni	1 medium packet	1 large packet	
garlic	2 cloves	4 cloves	
leek	1	2	
beef & pork mince	1 medium packet	2 medium packets OR 1 large packet	
soffritto mix	1 medium packet	1 large packet	
Aussie spice blend	1 medium sachet	1 large sachet	
tomato paste	1 packet	2 packets	
beef-style stock powder	1 medium sachet	1 large sachet	
butter*	20g	40g	
grated Parmesan cheese	1 medium packet	1 large packet	
rocket leaves	1 medium packet	1 large packet	
balsamic vinegar*	drizzle	drizzle	
pork mince**	1 medium packet	2 medium packets OR 1 large packet	

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2938kJ (702Cal)	731kJ (174Cal)
Protein (g)	41.7g	10.4g
Fat, total (g)	37.7g	9.4g
- saturated (g)	16.3g	4.1g
Carbohydrate (g)	45.8g	11.4g
- sugars (g)	10.4g	2.6g
Sodium (mg)	1281mg	319mg
Custom Recipe		

Avg Qty Per Serving Per 100g Energy (kJ) 2680kJ (640Cal) 667kJ (159Cal) Protein (g) 39.3g 9.8g Fat, total (g) 31.9g 7.9g 13.8g - saturated (g) 3.4g Carbohydrate (g) 45.8g 11.4g

10.4g

Sodium (mg) 1296mg The quantities provided above are averages only.

Allergens

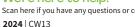
- sugars (g)

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





Cook the risoni

- Boil the kettle. Pour boiling water into a large saucepan with a pinch of salt.
- Cook risoni in boiling water, over high heat, until 'al dente', 7-8 minutes.
- Reserve some pasta water (1/4 cup for 2 people / 1/2 cup for 4 people), then drain and return **risoni** to the saucepan with a drizzle of **olive oil**.



Get prepped

- Meanwhile, finely chop garlic. Thinly slice leek.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook beef & pork mince, breaking up with a spoon, until just browned, 4-5 minutes.
- Add leek and soffritto mix and cook, until tender, 5-6 minutes.

Custom Recipe: If you've swapped to pork mince, follow instructions as above.



Bring it all together

- Add garlic, Aussie spice blend and tomato paste to the pan and cook, stirring, until fragrant, 1 minute.
- Add the beef-style stock powder, reserved pasta water and cooked risoni. Cook until slightly thickened 1-2 minutes. Remove from heat, stir through the **butter** and half the **grated Parmesan cheese**. Season to taste with **salt** and pepper.
- In a large bowl, combine rocket leaves and a drizzle of balsamic vinegar and olive oil. Season with salt and pepper.



Serve up

- Divide beef, pork and veggie bolognese risoni between bowls. Sprinkle over remaining grated Parmesan cheese.
- · Serve with balsamic rocket salad. Enjoy!



Did we make your tastebuds happy? Let our culinary team know: hellofresh.co.nz/rate



2.6g