



# Beef, Pork & Veggie Bolognese Risoni

with Parmesan & Balsamic Rocket Salad

NEW

Grab your Meal Kit with this symbol



Risoni



Garlic



Leek



Beef & Pork Mince



Soffritto Mix



Aussie Spice Blend



Tomato Paste



Beef-Style Stock Powder



Grated Parmesan Cheese



Rocket Leaves



Pork Mince

### 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

Calorie Smart\*  
\*Custom Recipe only

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.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

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

	2 People	4 People
<b>olive oil*</b>	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
<b>butter*</b>	20g	40g
grated Parmesan cheese	1 medium packet	1 large packet
rocket leaves	1 medium packet	1 large packet
<b>balsamic vinegar*</b>	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
- saturated (g)	13.8g	3.4g
Carbohydrate (g)	45.8g	11.4g
- sugars (g)	10.4g	2.6g
Sodium (mg)	1296mg	323mg

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.

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW13



1



## 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 (¼ cup for 2 people / ½ cup for 4 people), then drain and return **risoni** to the saucepan with a drizzle of **olive oil**.

3



## 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**.

2



## 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.

4



## Serve up

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

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)