

Saucy Beef & Bacon Ragu

with Spinach-Ricotta Tortellini & Balsamic Cucumber Salad

FAST & FANCY

Grab your Meal Kit with this symbol



Beef Mince



Diced Bacon



Garlic & Herb Seasoning



Garlic Paste



Tomato Paste



Baby Leaves



Tomato Sugo



Spinach & Ricotta Tortellini



Cucumber



Mixed Salad 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 |
|-------------------------------|-----------------|---------------------------------------|
| 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 small packet | 1 medium packet |
| tomato paste | 1 packet | 2 packets |
| baby 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) |
| mixed salad leaves | 1 small packet | 1 medium packet |
| balsamic & olive oil dressing | ½ medium packet | 1 medium packet |
| parsley | 1 packet | 1 packet |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|-------------------|-----------------|----------------|
| Energy (kJ) | 4127kJ (986Cal) | 610kJ (146Cal) |
| Protein (g) | 56.9g | 8.4g |
| Fat, total (g) | 49.7g | 7.3g |
| - saturated (g) | 22.3g | 3.3g |
| Carbohydrate (g) | 72.3g | 10.7g |
| - sugars (g) | 18.2g | 2.7g |
| Sodium (mg) | 2256mg | 333mg |
| Dietary Fibre (g) | 4.9g | 0.7g |

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.

We're here to help!

Scan here if you have any questions or concerns

2024 | CW17



1

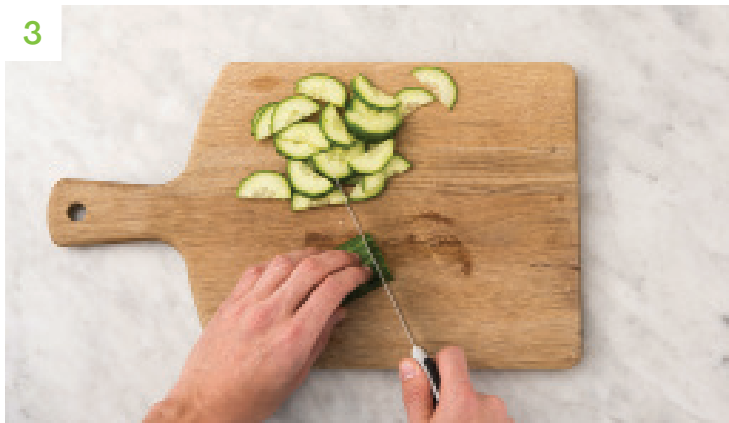


Cook the beef & bacon

- 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 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**, **mixed salad leaves** and **balsamic & olive oil dressing** (see ingredients).
- Toss and season to taste.

2



Cook the tortellini

- 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!

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