



Creamy Beef & Pork Penne

with Veggies

HELLOHERO

KID FRIENDLY

Grab your meal kit with this number

27



Penne



Celery



Beef & Pork Mince



Nan's Special Seasoning



Cream



Chicken-Style Stock Powder



Chargilled Capsicum Relish



Baby Leaves



Beef Mince



Beef & Pork Mince

Recipe Update

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

Prep in: 15-25 mins
Ready in: 15-25 mins

Both a beef and pork mince are cooked into a romesco creamy sauce dotted with pan-fried veggies for a rich and decadent pasta sauce. Sprinkle with some Parmesan cheese at serving to add bite and a hint of nostalgia, because what pasta would be complete without a little cheese.

Pantry items

Olive Oil

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
penne	1 packet	2 packets
celery	1 stalk	2 stalks
beef & pork mince	1 medium packet	2 medium packets or 1 large packet
Nan's special seasoning	1 medium sachet	1 large sachet
cream	½ packet	1 packet
chicken-style stock powder	1 medium sachet	1 large sachet
chargrilled capsicum relish	1 medium packet	1 large packet
baby leaves	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3657kJ (874cal)	412kJ (98cal)
Protein (g)	40.8g	4.6g
Fat, total (g)	45.1g	5.1g
- saturated (g)	23g	2.6g
Carbohydrate (g)	73.7g	8.3g
- sugars (g)	9.4g	1.1g
Sodium (mg)	1390mg	156.6mg
Dietary Fibre (g)	5.8g	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.



Cook the penne

- Boil the kettle. Half-fill a large saucepan with boiling water, then add a generous pinch of **salt**.
- Cook **penne** uncovered, over high heat, until 'al dente', **12 minutes**.
- Reserve some of the **pasta water** (½ cup for 2 people / 1 cup for 4 people), drain and return to saucepan.

Little cooks: Older kids, help add the pasta to the saucepan under adult supervision. Be careful, the water is boiling!



Finish the sauce

- Add **Nan's special seasoning** and cook until fragrant, **1 minute**.
- Reduce heat to medium, then add **cream (see ingredients)**, **chicken-style stock powder** and reserved **pasta water** (¼ cup for 2 people / ½ cup for 4 people), and cook, stirring, until slightly reduced, **1-2 minutes**.
- Remove pan from heat, then add **chargrilled capsicum relish**, **cooked penne** and the **baby leaves**. Stir to combine.



Get prepped

- Meanwhile, finely chop **celery**.
- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **celery** and **beef & pork mince**, breaking up with a spoon, until just browned, **3-4 minutes**.



Serve up

- Divide creamy beef and pork penne between bowls. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW33



CUSTOM OPTIONS

 **SWAP TO BEEF MINCE**
Follow method above.

 **DOUBLE BEEF & PORK MINCE**
Follow method above, cooking in batches if necessary.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

