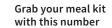


Creamy Beef & Pork Penne

with Veggies

HELLOHERO

KID FRIENDLY













Nan's Special Seasoning





Chicken-Style Stock Powder



Chargrilled Capsicum Relish



Baby Leaves







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!



