

Beef & Bacon Fettuccine Bolognese

with Fresh Pasta, Asparagus Salad & Pesto Panini

PASTA PERFECTION

Grab your meal kit with this number

24



Asparagus



Celery



Onion



Garlic



Wholemeal Panini



Plant Based Basil Pesto



Diced Bacon



Beef Mince



Fresh Fettuccine



Tomato Paste



Herb & Mushroom Seasoning



Red Wine Jus



Beef-Style Stock Powder



Mixed Salad Leaves



Grated Parmesan Cheese

Prep in: 20-30 mins
Ready in: 30-40 mins

Packed with the rich flavours of a classic Italian tomato sauce, you'll find it hard to believe this beef and bacon bolognese didn't involve hours of cooking. Enjoy it alongside a pesto-packed hasselback panini, adding even more flavour to this already delicious meal.

Pantry items

Olive Oil, Balsamic Vinegar

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 frying pan · Large saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
asparagus	1 bunch	2 bunches
celery	1 stalk	2 stalks
onion	½	1
garlic	2 cloves	4 cloves
wholemeal panini	1	2
plant based basil pesto	1 medium packet	2 medium packets
diced bacon	1 medium packet	2 medium packets OR 1 large packet
beef mince	1 medium packet	2 medium packets OR 1 large packet
fresh fettuccine	1 medium packet	1 large packet
tomato paste	1 packet	2 packets
herb & mushroom seasoning	1 sachet	2 sachets
red wine jus	1 medium packet	1 large packet
beef-style stock powder	1 medium sachet	1 large sachet
mixed salad leaves	1 small packet	1 medium packet
balsamic vinegar*	drizzle	drizzle
grated Parmesan cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5486kJ (1311cal)	392kJ (94cal)
Protein (g)	71.6g	5.1g
Fat, total (g)	53.1g	3.8g
- saturated (g)	18g	1.3g
Carbohydrate (g)	123.4g	8.8g
- sugars (g)	11.2g	0.8g
Sodium (mg)	1766mg	126.1mg
Dietary Fibre (g)	9.5g	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!

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Get prepped

- Preheat oven to **200°C/180°C fan-forced**. Boil the kettle.
- Trim ends of **asparagus**. Finely chop **celery**, **onion** (see ingredients) and **garlic**.
- Cut deep slices, taking care to not slice all the way through, across **wholemeal panini** in 1cm intervals. Push **plant based basil pesto** into slices with the back of a spoon and wrap in foil.
- Place **panini** directly on wire racks in the oven and bake until heated through, **8-10 minutes**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **asparagus** until tender, **5-6 minutes**. Add a dash of **water** to pan to help **asparagus** cook. Transfer to a medium bowl.



Finish the ragu

- Reduce frying pan to medium heat, then add **tomato paste**, **garlic** and **herb & mushroom seasoning** and cook, until fragrant, **1-2 minutes**.
- Add **red wine jus**, **beef-style stock powder** and **reserved pasta water** and cook, stirring, until slightly thickened, **1-2 minutes**.



Start the ragu

- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **diced bacon**, **celery** and **onion**, and cook, until tender, **4-5 minutes**.
- Add **beef mince**, breaking up with a spoon, until just browned, **3-4 minutes**.



Make the salad

- Remove pan from heat, then add **cooked fettuccine** and toss to coat. Season with **salt** and **pepper**.
- To the bowl with the **asparagus**, add **mixed salad leaves** and a drizzle of **balsamic vinegar**. Toss to combine and season to taste.



Cook the fettuccine

- Pour **boiled water** into a large saucepan over high heat with a pinch of **salt**.
- Add **fresh fettuccine** to the **boiling water** and cook until 'al dente', **3 minutes**. Reserve some **pasta water** (½ cup for 2 people / 1 cup for 4 people). Drain and return to the saucepan.



Serve up

- Divide beef and bacon fettuccine alla Bolognese between bowls. Sprinkle with **Parmesan cheese**.
- Serve with asparagus salad and warm pesto panini. Enjoy!

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