



# Italian Beef & Pork Orecchiette

with Baby Leaves & Cheddar Cheese

HELLOHERO

KID FRIENDLY

Grab your meal kit with this number

12



Orecchiette



Onion



Tomato



Beef & Pork Mince



Aussie Spice Blend



Tomato Paste



Chicken-Style Stock Powder



Baby Leaves



Shredded Cheddar Cheese



Grated Parmesan Cheese



Beef Mince

Prep in: 20-30 mins  
Ready in: 25-35 mins

Orecchiette with a cheesy tomato sauce, veggies and the combo of beef and pork, all packed into one amazing piled-high pasta. If that's what you were hoping for then this dish won't disappoint you!

### Pantry items

Olive Oil, Plain Flour, Butter, Brown Sugar, Milk



## 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 · Large baking dish

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
orecchiette	1 packet	2 packets
onion	½	1
tomato	1	2
beef & pork mince	1 medium packet	2 medium packets OR 1 large packet
Aussie spice blend	1 large sachet	2 large sachets
<b>plain flour*</b>	2 tbs	¼ cup
<b>butter*</b>	40g	80g
tomato paste	1 packet	2 packets
chicken-style stock powder	1 medium sachet	1 large sachet
<b>brown sugar*</b>	1 tsp	2 tsp
<b>milk*</b>	1 cup	2 cups
baby leaves	1 medium packet	1 large packet
shredded Cheddar cheese	1 medium packet	1 large packet
grated Parmesan cheese	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4022kJ (961Cal)	931kJ (222Cal)
Protein (g)	49.3g	11.4g
Fat, total (g)	48.4g	11.2g
- saturated (g)	25.7g	5.9g
Carbohydrate (g)	79.8g	18.5g
- sugars (g)	11.3g	2.6g
Sodium (mg)	1323mg	306mg
Dietary Fibre (g)	8.2g	1.9g

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 | CW45



## Cook the orecchiette

- Half-fill a large saucepan with **water**, add a generous pinch of **salt**, then bring to the boil.
- Cook **orecchiette** in boiling water, over high heat, until 'al dente', **8 minutes**.
- Reserve some **pasta water** (¾ cup for 2 people / 1½ cups for 4 people), then drain **orecchiette** and return to saucepan.

**TIP:** 'Al dente' pasta is cooked through but still slightly firm in the centre.

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



## Finish the sauce

- Reduce the frying pan to medium heat, then add **Aussie spice blend**, the **plain flour**, **butter** and **tomato paste** and cook until fragrant, **1-2 minutes**.
- Add **chicken-style stock powder** and the **brown sugar**, then slowly stir in **milk** until slightly thickened.
- Remove pan from heat, then add **orecchiette**, **baby leaves** and **shredded Cheddar cheese**, stirring until leaves are wilted. Season with **salt** and **pepper**.

**CUSTOM OPTIONS**



**SWAP TO BEEF MINCE**

Follow method above, cooking in batches if necessary.



## Start the sauce

- Meanwhile, finely chop **onion** (see ingredients) and **tomato**.
- In a large frying pan, heat a drizzle of **olive oil** over high heat.
- Cook **beef & pork mince**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **onion** and **tomato** and cook, tossing, until tender, **3-5 minutes**.



## Serve up

- Divide Italian beef and pork orecchiette between bowls.
- Top with **grated Parmesan cheese** to serve. Enjoy!

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

