



Squiggly Beef & Pork Hidden Veggie Pasta

with Crispy Parmesan Clusters

KID'S KITCHEN

Grab your meal kit with this number

42



Carrot



Celery



Onion



Garlic



Beef & Pork Mince



Classic Roast Seasoning



Tinned Cherry Tomatoes



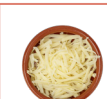
Fusilli



Panko Breadcrumbs



Grated Parmesan Cheese



Shredded Cheddar Cheese



Beef & Pork Mince

Prep in: 25-35 mins
Ready in: 40-50 mins

It's all hands on deck, this recipe is designed to be cooked by grown-ups and kids together! Brighten your day with another stunning pasta sauce. There are so many combinations you can try and this tomato-based one is a standout among them. Combine tomatoes with veggies, beef and pork to create that pasta sauce we can't get enough of.

Pantry items

Olive Oil, Butter, Brown Sugar

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 with a lid · Oven tray lined with baking paper

Ingredients

| | 2 People | 4 People |
|-------------------------|-----------------|---------------------------------------|
| olive oil* | refer to method | refer to method |
| carrot | 1 | 2 |
| celery | 1 stalk | 2 stalks |
| onion | ½ | 1 |
| garlic | 2 cloves | 4 cloves |
| butter* | 30g | 60g |
| beef & pork mince | 1 medium packet | 2 medium packets OR 1 large packet |
| classic roast seasoning | 1 medium sachet | 1 large sachet |
| tinned cherry tomatoes | 1 tin | 2 tins |
| fusilli | 1 packet | 2 packets |
| boiling water* | 1½ cups | 3 cups |
| panko breadcrumbs | ½ medium packet | 1 medium packet |
| grated Parmesan cheese | 1 large packet | 2 large packets |
| brown sugar* | 1 tsp | 2 tsp |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|-------------------|------------------|----------------|
| Energy (kJ) | 4496kJ (1074Cal) | 634kJ (151Cal) |
| Protein (g) | 54.9g | 7.7g |
| Fat, total (g) | 41.2g | 5.8g |
| - saturated (g) | 21.1g | 3g |
| Carbohydrate (g) | 115.7g | 16.3g |
| - sugars (g) | 18.6g | 2.6g |
| Sodium (mg) | 1607mg | 226mg |
| Dietary Fibre (g) | 16.1g | 2.3g |

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

2025 | CW01



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Boil the kettle.
- Grate **carrot**.
- Finely chop **celery, onion (see ingredients) and garlic**.

Little cooks: Under adult supervision, older kids can help grate the carrot.



Bake the cheese clusters

- Meanwhile, in a small bowl, combine **panko (see ingredients), garlic, grated Parmesan cheese** and a drizzle of **olive oil**. Season with **salt and pepper**.
- Place **cheese mixture** in small mounds on a lined oven tray.
- Bake until cheese is golden and crisp at edges, **8-10 minutes** (watch it doesn't burn!).

TIP: The Parmesan clusters will become crisp as they cool.

Little cooks: Help form the cheese clusters on the tray.



Start the sauce

- In a large saucepan, heat half the **butter** and a drizzle of **olive oil** over medium-high heat. Cook **carrot, celery and onion**, stirring, until softened, **5-6 minutes**.
- Add **beef & pork mince** and cook, breaking up with a spoon, until just browned, **4-5 minutes**.
- Add **classic roast seasoning** and cook until fragrant, **1-2 minutes**.



Finish the pasta

- Remove pan from heat, stir in the **brown sugar** and remaining **butter**. Season to taste with **salt and pepper**.

TIP: Add a splash more water if the sauce looks too thick.



Add the pasta

- Add **tinned cherry tomatoes, fusilli** and the **boiling water** (1½ cups for 2 people / 3 cups for 4 people) and bring to the boil.
- Reduce heat to medium and cover with a lid. Simmer, stirring occasionally, until fusilli is cooked through, **12-14 minutes**.

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



Finish & serve

- Divide beef and pork hidden veggie pasta between bowls.
- Crumble over crispy Parmesan clusters to serve. Enjoy!

Little cooks: Help crumble the cheese clusters on top.

CUSTOM OPTIONS

+ ADD SHREDDED CHEDDAR CHEESE
Sprinkle over before serving.

+ DOUBLE BEEF & PORK MINCE
Follow method above.

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

