



Speedy Beef Ragu & Spaghetti

with Parmesan & Tomato-Rocket Salad

TAKEAWAY FAVES

NEW

Grab your meal kit
with this number

5



Spaghetti



Tomato



Soffritto Mix



Beef Mince



Tomato Paste



Garlic Paste



Classic Roast
Seasoning



Red Wine
Jus



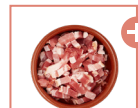
Chicken-Style
Stock Powder



Rocket Leaves



Grated Parmesan
Cheese



Diced
Bacon



Beef
Mince

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

We're big believers in treating ourselves! Why not indulge in this rich and cosy pasta, where tender beef mince mingles with the bold flavours of red wine. Twirled into perfectly cooked spaghetti and finished with a sprinkle of Parmesan, this dish is a hearty classic that is sure to bring a taste of Italian-inspired comfort to your table!

Pantry items

Olive Oil, Brown Sugar, 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 saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
spaghetti	1 packet	2 packets
tomato	1	2
soffritto mix	1 medium packet	1 large packet
beef mince	1 medium packet	2 medium packets OR 1 large packet
tomato paste	1 packet	2 packets
garlic paste	1 medium packet	1 large packet
classic roast seasoning	1 medium sachet	1 large sachet
red wine jus	1 medium packet	1 large packet
chicken-style stock powder	1 medium sachet	1 large sachet
brown sugar*	1 tsp	2 tsp
rocket leaves	1 small packet	1 medium packet
balsamic vinegar*	drizzle	drizzle
grated Parmesan cheese	1 large packet	2 large packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3921kJ (937Cal)	775kJ (185Cal)
Protein (g)	54.9g	10.8g
Fat, total (g)	28.1g	5.6g
- saturated (g)	13.2g	2.6g
Carbohydrate (g)	105.6g	20.9g
- sugars (g)	14.4g	2.8g
Sodium (mg)	1486mg	294mg
Dietary Fibre (g)	9.2g	1.8g

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.

1



Cook the spaghetti

- Half-fill a large saucepan with water, add a generous pinch of **salt**, then bring to the boil over high heat.
- Cook **spaghetti** in boiling water until 'al dente', **10 minutes**. Reserve some **pasta water** (½ cup for 2 people/1 cup for 4 people). Drain and return to the saucepan.

3



Make the sauce

- Reduce heat to medium, then stir through **tomato paste**, **garlic paste** and **classic roast seasoning** and cook, until fragrant, **1-2 minutes**.
- Add **red wine jus**, **chicken-style stock powder**, the **brown sugar** and **reserved pasta water** and cook, stirring, until slightly thickened, **1-2 minutes**.
- Remove pan from heat, then add **cooked spaghetti** and toss to coat. Season with **salt** and **pepper**.

2



Start the ragu

- Meanwhile, roughly chop **tomato**.
- In a large frying pan heat a drizzle of **olive oil** over high heat. Cook **soffritto mix** until tender, **4-5 minutes**.
- Add **beef mince**, breaking up with a spoon, until just browned, **3-4 minutes**.

4



Finish & serve

- In a medium bowl, combine **rocket leaves**, tomato, a drizzle of **balsamic vinegar** and olive oil. Season.
- Divide red wine beef ragu spaghetti between bowls. Top with **grated Parmesan cheese** and serve with tomato and rocket salad. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2025 | CW02



CUSTOM OPTIONS

+ ADD DICED BACON

Cook diced bacon with soffritto mix, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.

+ DOUBLE BEEF 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.

