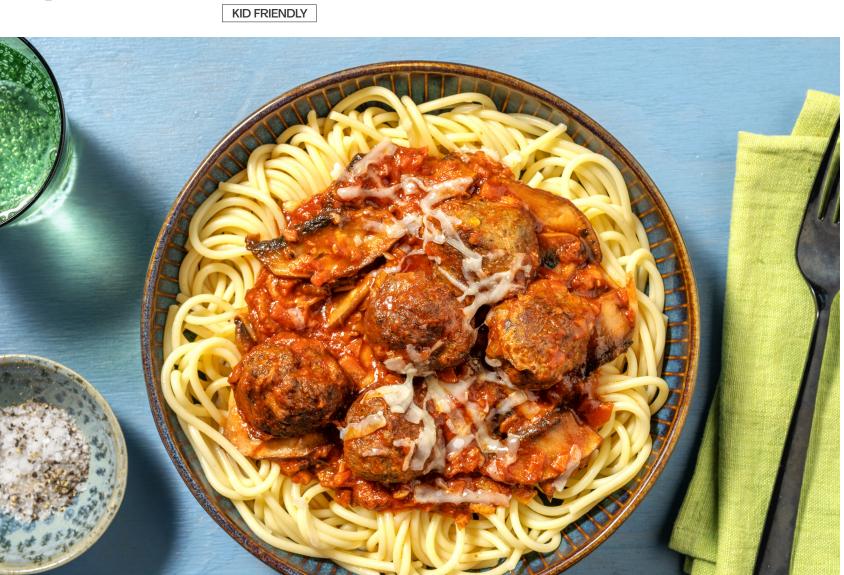


Basil Pesto & Beef Meatball Spaghetti

with Tomato-Mushroom Sauce



Grab your Meal Kit with this symbol









Carrot

Portabello Mushrooms





Beef Mince

Fine Breadcrumbs













Dried Oregano Tomato Sugo







Beef-Style Stock Powder

Grated Parmesan Cheese

Prep in: 30-40 mins Ready in: 40-50 mins

What's for dinner? This time old question that is constantly being asked. Get ready to have the answer that will satisfy the whole family - beef meatballs in golden strings of slurpable spaghetti. Throw in a soft basil pesto and some hearty mushrooms and you've now got a quick and easy answer to that pesky dinner question.

Pantry items

Olive Oil, Egg, Brown Sugar, Butter

Before you start

Wash your hands and any fresh food

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 with a lid (or foil)

Ingredients

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	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
celery	1 stalk	2 stalks
carrot	1	2
portabello mushrooms	1 packet	1 packet
beef mince	1 packet	1 packet (or 2 packets)
fine breadcrumbs	1 medium packet	1 large packet
egg*	1	2
basil pesto	1 packet (50g)	1 packet (100g)
spaghetti	1 packet	1 packet
dried oregano	1 sachet	1 sachet
tomato sugo	1 packet (200g)	1 packet (400g)
brown sugar*	½ tbs	1 tbs
butter*	20g	40g
beef-style stock powder	1 medium sachet	1 large sachet
grated Parmesan cheese	1 medium packet	1 large packet

^{*}Pantry Items

Nutrition

Per Serving	Per 100g
4710kJ (1126Cal)	750kJ (179Cal)
55.8g	8.9g
54.9g	8.7g
19.6g	3.1g
95.2g	15.2g
16g	2.5g
1111mg	177mg
	4710kJ (1126Cal) 55.8g 54.9g 19.6g 95.2g 16g

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.



Get prepped

 Bring a large saucepan of salted water to the boil. Finely chop garlic, celery and carrot.
Thinly slice portabello mushrooms.



Cook the meatballs

- In a medium bowl, combine beef mince, fine breadcrumbs, the egg, basil pesto and a pinch of salt and pepper.
- Using damp hands, roll heaped spoonfuls of beef mixture into small meatballs (4-5 per person).
- In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook meatballs, gently turning, until browned and cooked through,
 5-6 minutes (cook in batches if pan is getting crowded). Transfer to a plate.

TIP: The pesto makes these meatballs extra tender but also delicate, so handle them carefully! **Little cooks:** Join the fun by helping combine the ingredients and shaping the mixture into meatballs!



Cook the spaghetti

- While the meatballs are cooking, cook spaghetti in the boiling water until 'al dente', 10 minutes.
- Reserve some pasta water (½ cup for 2 people / ½ cup for 4 people), then drain spaghetti and return to saucepan. Drizzle with olive oil to prevent sticking.

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



Start the sauce

- Wipe out the frying pan, then return to medium-high heat with a drizzle of olive oil.
 Cook garlic, celery, carrot, mushrooms and dried oregano, tossing, until softened,
 5-6 minutes.
- Stir in tomato sugo, the brown sugar, butter, beef-style stock powder and a splash of reserved pasta water. Bring to a simmer.



Finish the sauce

- Add meatballs and grated Parmesan cheese to the pan. Cover with a lid (or foil).
- Reduce heat to medium, then simmer until meatballs are cooked through, 6-7 minutes.
 Season to taste, then remove from heat.

TIP: Add a splash more pasta water to loosen the sauce, if needed!

Little cooks: Add the finishing touch by adding the cheese to the sauce. Careful, the sauce is hot!



Serve up

- · Divide spaghetti between bowls.
- Top with basil pesto and beef meatballs with tomato-mushroom sauce to serve. Enjoy!



Scan here if you have any questions or concerns

