



Beef & Mushroom Red Pesto Penne

with Parmesan

Grab your Meal Kit with this symbol



Garlic



Brown Onion



Carrot



Parsley



Button Mushrooms



Beef Mince



Penne



Italian Herbs



Red Pesto



Crushed & Sieved Tomatoes



Beef Stock



Baby Spinach Leaves



Grated Parmesan Cheese

Hands-on: **25-35** mins
Ready in: **25-35** mins

Put your best-o foot forward with this gorgeous pesto. We've livened up a classic pasta dish with red pesto, tender mushrooms and a sprinkling of Parmesan. You're going to impress even your toughest critic with this flavoursome offering

Unfortunately, this week's spaghetti and courgette were in short supply, so we've replaced them with penne and baby spinach. Don't worry, the recipe will be just as delicious!

Pantry items

Olive Oil, Butter

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
brown onion	1 (medium)	1 (large)
carrot	1	2
parsley	1 bunch	1 bunch
button mushrooms	½ packet (125g)	1 packet (250g)
beef mince	1 packet	1 packet
penne	1 packet	2 packets
butter*	20g	40g
Italian herbs	1 sachet	2 sachet
red pesto	1 packet (50g)	1 packet (100g)
crushed & sieved tomatoes	½ tin (200g)	1 tin (400g)
beef stock	1 sachet	1 sachet
baby spinach leaves	1 bag (60g)	1 bag (120g)
grated Parmesan cheese	1 packet (30g)	2 packets (60g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	4130kJ (987Cal)	529kJ (126Cal)
Protein (g)	54.6g	7.0g
Fat, total (g)	37.7g	4.8g
- saturated (g)	13.6g	1.7g
Carbohydrate (g)	100g	12.8g
- sugars (g)	21.1g	2.7g
Sodium (g)	1060mg	136mg

Allergens

Please visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes) for allergen information. If you have received a substitute ingredient, please be aware allergens may have changed. Always read product labels for the most up-to-date allergen information.



1. Get prepped

Bring a medium saucepan of lightly salted water to the boil. Finely chop the **garlic** (or use a garlic press). Finely chop the **brown onion**. Grate the **carrot** (unpeeled). Roughly chop the **parsley**. Thinly slice the **button mushrooms** (see ingredients list).



4. Add the veggies

Add the sliced **mushrooms, onion** and **garlic** to the frying pan with the **beef**. Cook, stirring, until the mushrooms and onion have softened, **4-5 minutes**. Add the **carrot, butter** and **Italian herbs** and cook, stirring, until softened, **3-4 minutes**.



2. Brown the mince

In a large frying pan, heat a **drizzle of olive oil** over a high heat. Add the **beef mince** and cook, breaking up with a spoon, until browned, **4-5 minutes**.



5. Bring it all together

Add the **red pesto** to the frying pan and stir to coat. Add the **crushed & sieved tomatoes** (see ingredients list), **reserved pasta water** and **beef stock** and stir to combine. Reduce the heat to medium, bring to a simmer and cook until thickened slightly, **4-5 minutes**. Add the **baby spinach leaves** and cook until wilted, **1 minute**. Add the cooked **penne** to the pan and toss to coat. Season to taste with **salt** and **pepper**.

TIP: You can serve the sauce on top of the penne if you prefer!



3. Cook the penne

While the beef is cooking, add the **penne** to the saucepan of boiling water and cook until 'al dente', **10 minutes**. Reserve some **pasta water** (**1/3 cup for 2 people / 2/3 cup for 4 people**), then drain the pasta and return to the saucepan.

TIP: 'Al dente' means the pasta is cooked through but has a tiny bit of firmness left in the middle.



6. Serve up

Divide the beef and mushroom red pesto penne between bowls and top with the **grated Parmesan cheese**. Garnish with the parsley.

Enjoy!