



# Easy Venison, Beef & Cherry Tomato Bolognese

with Trottole & Parmesan

Grab your Meal Kit with this symbol



Trottole



Leek



Garlic



Venison & Beef Mince



Nan's Special Seasoning



Beef-Style Stock Powder



Tinned Cherry Tomatoes



Pear



Rocket Leaves



Grated Parmesan Cheese

### Keep an eye out...

Due to recent sourcing challenges, we've replaced courgette with leek, which may be a little different to what's pictured. Don't worry, your recipe will be just as delicious!

### Pantry items

Olive Oil, Butter, Brown Sugar, Balsamic Vinegar

Hands-on: 15-25 mins  
Ready in: 30-40 mins

Packed with the rich flavours of a classic Italian tomato sauce, you'll find it hard to believe this venison and beef bolognese didn't involve hours of cooking. Plus, with thin strips of leek hidden in the sauce, it creates a beautifully textured and mouth-watering meal everyone will love.

## 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
trottolo	1 packet	1 packet
leek	1	2
garlic	3 cloves	6 cloves
venison & beef mince	1 packet	1 packet
Nan's special seasoning	1 sachet	1 sachet
beef-style stock powder	1 sachet (5g)	1 sachet (10g)
tinned cherry tomatoes	1 tin	2 tins
butter*	20g	40g
brown sugar*	1 tsp	2 tsp
pear	1	2
balsamic vinegar*	drizzle	drizzle
rocket leaves	1 bag (30g)	1 bag (60g)
grated Parmesan cheese	1 packet (30g)	1 packet (60g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3717kJ (888Cal)	577kJ (138Cal)
Protein (g)	48g	7.5g
Fat, total (g)	34.9g	5.4g
- saturated (g)	17.3g	2.7g
Carbohydrate (g)	88.4g	13.7g
- sugars (g)	21.1g	3.3g
Sodium (mg)	1030mg	160mg

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.

If you have any questions or concerns, please visit [hellofresh.co.nz/contact](https://hellofresh.co.nz/contact)

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## Cook the trottolo

- Bring a medium saucepan of salted water to the boil.
- Cook **trottolo** in boiling water until 'al dente', **10 minutes**.
- Reserve some **pasta water** (1/2 cup for 2 people / 1 cup for 4 people), then drain **trottolo** and return to saucepan. Drizzle with **olive oil** to prevent pasta from sticking.

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



## Finish the bolognese

- Add **Nan's special seasoning**, **beef-style stock powder**, **tinned cherry tomatoes** and some reserved **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people) and cook, stirring, until slightly reduced, **2-3 minutes**.
- Remove from the heat, then add the **butter** and **brown sugar** and stir to combine. Season, then add cooked **trottolo** and gently toss to combine. Set aside.
- Meanwhile, thinly slice **pear**.
- In a medium bowl, combine a drizzle of **balsamic vinegar** and **olive oil**. Add **rocket leaves** and **pear**, then toss to coat. Season to taste.

**TIP:** Add a dash more pasta water if the sauce is dry.



## Start the bolognese

- Meanwhile, thinly slice white and light green parts of **leek**. Finely chop **garlic**.
- In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat.
- Cook **leek** until slightly softened, **3-4 minutes**.
- Add **venison & beef mince** and cook, breaking up with a spoon, until just browned, **3-5 minutes**.
- Add **garlic** and cook until fragrant, **1-2 minutes**.



## Serve up

- Divide beef, venison and cherry tomato bolognese between bowls.
- Sprinkle with **grated Parmesan cheese**. Serve with pear salad.

## Enjoy!