

Venison, Beef & Cherry Tomato Bolognese

with Spaghetti & Parmesan

Grab your Meal Kit with this symbol











Garlic









Nan's Special Seasoning





Tinned Cherry



Tomato

Beef-Style

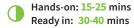
Tomatoes



Rocket Leaves



Grated Parmesan Cheese



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.

Pantry items

Olive Oil, Butter, Brown Sugar, Balsamic Vinegar

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

9		
	2 People	4 People
olive oil*	refer to method	refer to method
spaghetti	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
tomato	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

Per Serving	Per 100g
3613kJ (864Cal)	625kJ (149Cal)
48.2g	8.3g
34.8g	6g
17.3g	3g
82.3g	14.2g
16.2g	2.8g
1041mg	180mg
	3613kJ (864Cal) 48.2g 34.8g 17.3g 82.3g 16.2g

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.



Cook the spaghetti

- Bring a medium saucepan of salted water to the boil.
- Cook spaghetti 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 spaghetti and return to the 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 the brown sugar and stir to combine. Season, then add cooked spaghetti and gently toss to combine. Set aside.
- Meanwhile, roughly chop the **tomato**.
- In a medium bowl, combine a drizzle of balsamic vinegar and olive oil. Add rocket leaves and tomato, then toss to coat.

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



Start the bolognese

- Meanwhile, thinly slice the 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, stirring, until softened, 4-5 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 tomato-rocket salad.

Enjoy!