Easy Venison & Beef Bolognese with Orecchiette, Cherry Tomatoes & Parmesan

Grab your Meal Kit with this symbol











Garlic





Nan's Special



Seasoning



Tinned Cherry



Beef-Style Stock Powder

Tomatoes



Salad Leaves



Cheese



Prep in: 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.

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

You will need

Medium saucepan · Large frying pan

Ingredients

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	2 People	4 People
olive oil*	refer to method	refer to method
orecchiette	1 packet	2 packets
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	1
balsamic vinegar*	drizzle	drizzle
salad leaves	1 small bag	1 medium bag
grated Parmesan	1 packet	1 packet
cheese	(30g)	(60g)
grated Parmesan cheese**	1 packet (30g)	1 packet (60g)

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3652kJ (873Cal)	658kJ (157Cal)
Protein (g)	46.6g	8.4g
Fat, total (g)	35.2g	6.3g
- saturated (g)	17.4g	3.1g
Carbohydrate (g)	84.9g	15.3g
- sugars (g)	18.4g	3.3g
Sodium (mg)	1065mg	192mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3888kJ (929Cal)	682kJ (163Cal)
Protein (g)	51.6g	9.1g
Fat, total (g)	39.2g	6.9g
- saturated (g)	20g	3.5g
Carbohydrate (g)	84.9g	14.9g
- sugars (g)	18.4g	3.2g
Sodium (mg)	1172mg	206mg

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.

We're here to help!

Scan here if you have any questions or concerns

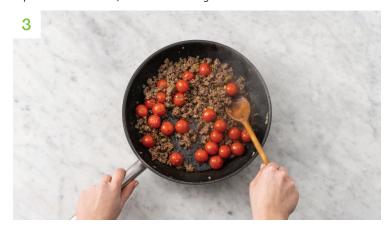




Cook the orecchiette

- Bring a medium saucepan of salted water to the boil. Cook orecchiette in boiling water over high heat, until 'al dente', 8 minutes.
- Reserve some pasta water (1/2 cup for 2 people / 1 cup for 4 people), then drain orecchiette 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. Little cooks: Older kids can help add the pasta to the saucepan under adult supervision. Be careful, the water is boiling!



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 heat, then add the **butter** and **brown sugar** and stir to combine. Season, then add cooked **orecchiette** and gently toss to combine. Set aside.
- Meanwhile, thinly slice **pear** (see ingredients) into wedges. In a medium bowl, combine a drizzle of balsamic vinegar and olive oil. Add salad leaves and **pear**, then toss to coat.

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



Start the bolognese

- Meanwhile, thinly slice the white and light green parts of leek. Finely chop
- In a large frying pan, heat a drizzle of **olive oil** over 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 venison, beef and cherry tomato bolognese with orecchiette between bowls.
- Sprinkle with grated Parmesan cheese. Serve with pear salad. Enjoy!

Little cooks: Kids can add the finishing touch by sprinkling the cheese on top.

Custom Recipe: If you've doubled your Parmesan cheese, sprinkle it over the bolognese as above.

Did we make your tastebuds happy? Let our culinary team know: hellofresh.co.nz/rate