



Everything  
But The Chef

hello@hellofresh.com.au | 02 81 888 722

Wk25  
2015

Share your masterpiece to enter into our weekly photo contest! Simply post your delicious pic on [f](#) [t](#) [i](#) with #HelloFreshAU

## Pork & Veal Rigatoni Bolognese

Traditionalists will tell you that Bolognese just ain't right unless it's made with pork and veal mince. Enjoy this trip back to the old country with a dish that's as comforting as a hug from Nonna in the kitchen and as familiar as a glass of red wine.



Prep: 10 mins

Cook: 35 mins

Total: 45 mins



level 1



nut free



pantry items



Brown Onion



Celery



Carrot



Garlic



Pork & Veal Mince



Diced Tomatoes



Tomato Paste



Parsley



Rigatoni Pasta



Parmesan Cheese

2P	4P	Ingredients
1 tbs	2 tbs	olive oil *
1	2	brown onion, finely chopped
1 stalk	2 stalks	celery, finely chopped
1	2	carrot, peeled & finely chopped
1	2	garlic clove, peeled & crushed
250 g	500 g	pork & veal mince
1 tin	2 tins	diced tomatoes
1 tbs	2 tbs	red wine *
1 tbs	2 tbs	tomato paste
1 tsp	2 tsp	sugar *
2 tbs	4 tbs	finely chopped parsley
200 g	400 g	rigatoni pasta
25 g	50 g	Parmesan cheese, grated

⊕ May feature in another recipe

\* Good to have at home

#### Nutrition per serving

Energy	3300	Kj
Protein	47.6	g
Fat, total	24.1	g
-saturated	7.3	g
Carbohydrate	88.3	g
-sugars	14.9	g
Sodium	365	mg

#### Measuretool

0 cm	1 cm	2 cm

1a



**1** Heat the **olive oil** in a medium frying pan over a medium-high heat. Add the **brown onion**, **celery**, and **carrot** and cook, stirring, for **7-8 minutes** or until soft. Add the **garlic** and cook for a further **1 minute** or until fragrant. Add the **pork and veal mince** and cook, breaking up with a wooden spoon, for **5 minutes** or until browned. Add the **diced tomatoes** and **red wine** and bring to the boil. Stir through the **tomato paste** and **sugar**. Cover with a lid and simmer over a medium-low heat for **15 minutes**. Remove the lid and cook, uncovered, for a further **5 minutes**, until it thickens slightly. Stir through half of the **parsley** and season to taste with **salt** and **pepper**.

1b



**2** Meanwhile, bring a pot of salted water to the boil. Add the **rigatoni** to the boiling water and cook for approximately **10 minutes** or until al dente, stirring regularly to ensure the rigatoni does not stick. Drain. Return to the pot and stir the bolognese sauce through the rigatoni to coat well.

1c



**3** Divide the rigatoni bolognese between bowls. Garnish with the remaining parsley and **Parmesan cheese**.

2



**Did you know?** Rigatoni was the muse for a series of 1980s commercials for Barilla by the famous Italian director, Federico Fellini.