



Beef Bolognese & Spinach-Ricotta Tortellini with Salad

FRESH & FAST

Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 3620kJ (865Cal) | Protein 50.2g | Fat, total 40.3g - saturated 18.1g | Carbohydrate 70.4g - sugars 16.2g | Sodium 2683mg
The quantities provided above are averages only.

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Get ready

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You'll need

(along with the basics)



Large Saucepan

Large Frying Pan

From the pantry



Olive Oil

Salt & Pepper

From the cool pouch

	2P	4P
Spinach & Ricotta Tortellini	1 pkt	2 pkts
Beef Mince	1 small pkt	2 small pkts OR 1 large pkt
Garlic Paste	1 pkt	2 pkts
Parmesan Cheese	1 medium pkt	1 large pkt

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1. Boil



Spinach & Ricotta Tortellini



Tomato

2. Sizzle



Beef Mince



Garlic & Herb Seasoning



Tomato & Herb Seasoning



Garlic Paste



Passata

3. Serve



Parmesan Cheese



Mixed Salad Leaves



Balsamic Vinaigrette Dressing

- Boil kettle. Pour boiling water into a saucepan over high heat
- Bring to the boil, add **tortellini** and cook until al dente, **3 mins**
- Reserve **pasta water** (½ cup for 2P / 1 cup for 4P). Drain **pasta** and return to saucepan
- Meanwhile, chop **tomato**

- Heat **oil** in a frying pan over medium-high heat. Cook **beef mince**, breaking up with a spoon, until just browned, **3-4 mins**. Drain **oil** from pan for best results
- Add **seasonings** and **garlic paste** and cook until fragrant, **1 min**
- Stir in **passata**, reserved **pasta water** and cook until slightly reduced, **1-2 mins**
- Remove from heat and stir in **pasta** until combined. Season to taste

- Meanwhile, in a bowl, combine **tomato**, **salad leaves** and **dressing**. Toss and season to taste
- Divide **pasta** between bowls
- Sprinkle over **cheese**
- Serve with **salad**



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