



Bacon Beef Ragu & Spinach-Ricotta Tortellini

with Parmesan & Tomato Salad

FAST & FANCY

KID FRIENDLY

Grab your Meal Kit with this symbol



Spinach & Ricotta Tortellini



Tomato



Beef Mince



Diced Bacon



Garlic & Herb Seasoning



Passata



Garlic Paste



Vegetable Stock Pot



Parmesan Cheese



Mixed Salad Leaves



Balsamic Vinaigrette Dressing

Prep in: 10-20 mins
Ready in: 15-25 mins

Fancy meals can be whipped up in a flash and this beef-bacon bolognese is no different. In four easy steps you'll be cooking a herby sauce - perfect for the spinach and ricotta tortellini to soak up and preparing a simple salad to tie it all together!

Pantry items

Olive Oil

Before you start

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 will need

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
spinach & ricotta tortellini	1 packet	2 packets
tomato	1	2
beef mince	1 small packet	2 small packets OR 1 large packet
diced bacon	1 packet (90g)	1 packet (180g)
garlic & herb seasoning	1 medium sachet	1 large sachet
passata	1 box	2 boxes
garlic paste	1 packet	2 packets
vegetable stock pot	1 packet (20g)	2 packets (40g)
Parmesan cheese	1 medium packet	1 large packet
mixed salad leaves	1 medium bag	1 large bag
balsamic vinaigrette dressing	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3922kJ (937Cal)	698kJ (167Cal)
Protein (g)	57.5g	10.2g
Fat, total (g)	42.7g	7.6g
- saturated (g)	15.5g	2.8g
Carbohydrate (g)	75.9g	13.5g
- sugars (g)	18.5g	3.3g
Sodium (mg)	2710mg	482mg

The quantities provided above are averages only.

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



Cook the tortellini

- Boil the kettle. Pour boiling water into a large saucepan over high heat with a pinch of **salt**.
- Add **spinach & ricotta tortellini** to the boiling water and cook, over high heat, until 'al dente', **3 minutes**.
- Reserve **pasta water** (½ cup for 2P / 1 cup for 4P). Drain **pasta** and return to saucepan.
- Meanwhile, chop **tomato**.

3



Toss the salad

- Meanwhile, in a large bowl, combine **tomato, mixed salad leaves** and **balsamic vinaigrette dressing**. Toss and season to taste.

2



Cook the sauce

- Heat a large frying pan over high heat. Cook **beef mince** and **diced bacon** (no need for oil!), breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **garlic & herb seasoning, passata** and **garlic paste** and cook, stirring, until fragrant, **1 minute**.
- Stir in reserved **pasta water** and **vegetable stock pot** and cook until slightly reduced, **1-2 minutes**.
- Remove from heat and stir in **pasta** and half of the **Parmesan cheese**, until combined. Season to taste

4



Serve up

- Divide bacon beef ragu and spinach-ricotta tortellini between bowls.
- Sprinkle over remaining cheese.
- Serve with tomato salad. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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