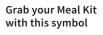


FAST & FANCY

KID FRIENDLY











Spinach & Ricotta Tortellini









Garlic & Herb Seasoning



Garlic Paste

Vegetable Stock

Mixed Salad



Parmesan Cheese

Leaves

Balsamic Vinaigrette Dressing

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

**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

9		
	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

<sup>\*</sup>Pantry Items

#### **Nutrition**

Per Serving	Per 100g
3922kJ (937Cal)	698kJ (167Cal)
57.5g	10.2g
42.7g	7.6g
15.5g	2.8g
75.9g	13.5g
18.5g	3.3g
2710mg	482mg
	3922kJ (937Cal) 57.5g 42.7g 15.5g 75.9g 18.5g

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.



#### 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 (1/2 cup for 2P / 1 cup for 4P). Drain pasta and return to saucepan.
- Meanwhile, chop tomato.



### 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



### Toss the salad

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



## Serve up

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

