



# Easy Beef & Cherry Tomato Spaghetti

with Parmesan Cheese

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Spaghetti



Beef Mince



Snacking Tomatoes



Soffritto Mix



Tomato & Herb Seasoning



Diced Tomatoes with Onion & Garlic



Parmesan Cheese



Beef Mince

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

Twirl some al dente spaghetti around your fork and dig into this classic dish packed with tomatoes for a welcome burst of sweetness to cut through the rich, meaty sauce. Bring this dish to life with a generous scattering of Parmesan cheese.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Brown Sugar

## 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
<b>olive oil*</b>	refer to method	refer to method
spaghetti	1 medium packet	1 large packet
beef mince	1 medium packet	2 medium packets OR 1 large packet
snacking tomatoes	1 medium packet	2 medium packets
soffritto mix	1 medium packet	1 large packet
tomato & herb seasoning	1 medium sachet	2 medium sachets
diced tomatoes with onion & garlic	½ medium packet	1 medium packet
<b>brown sugar*</b>	1 tsp	2 tsp
Parmesan cheese	1 medium packet	1 large packet
beef mince**	1 medium packet	2 medium packets OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2935kJ (701Cal)	585kJ (140Cal)
Protein (g)	45.7g	9.1g
Fat, total (g)	18.8g	3.7g
- saturated (g)	8.8g	1.8g
Carbohydrate (g)	82.6g	16.5g
- sugars (g)	14.6g	2.9g
Sodium (mg)	1702mg	339mg
Dietary Fibre (g)	9.8g	2g

## Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3881kJ (928Cal)	619kJ (148Cal)
Protein (g)	73.3g	11.7g
Fat, total (g)	31.6g	5g
- saturated (g)	14.4g	2.3g
Carbohydrate (g)	82.6g	13.2g
- sugars (g)	14.6g	2.3g
Sodium (mg)	1776mg	283mg
Dietary Fibre (g)	9.8g	1.6g

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](https://hellofresh.com.au/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



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## Cook the pasta

- Boil the kettle.
- Pour boiled water into a large saucepan with a pinch of **salt**.
- Add **spaghetti** to the boiling water and cook, over high heat, until 'al dente', **10 minutes**.
- Reserve some **pasta water** (½ cup for 2 people / 1 cup for 4 people). Drain **spaghetti**, then return to saucepan.

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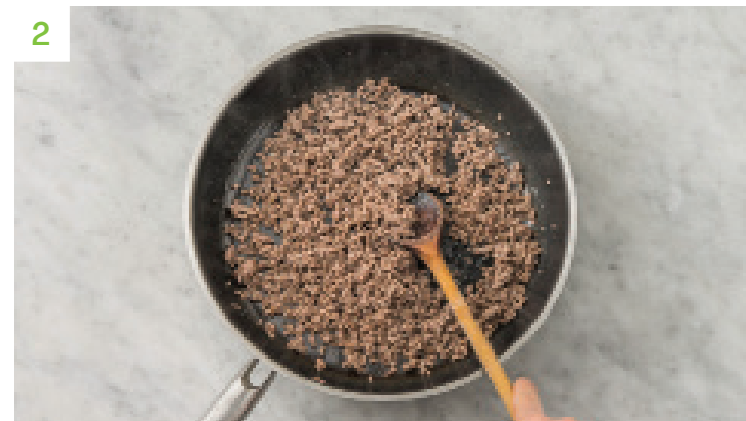


## Make it saucy

- To pan with the mince, add **tomatoes** and **soffritto mix** and cook, stirring, until tender, **3-4 minutes**.
- Reduce heat to medium, then add **tomato & herb seasoning** and cook until fragrant, **1 minute**.
- Add **diced tomatoes with onion & garlic (see ingredients)**, **reserved pasta water** and the **brown sugar** and simmer, stirring, until slightly thickened, **1-2 minutes**.
- Remove from heat and stir in **cooked spaghetti**. Season to taste.

**TIP:** Add an extra splash of water if the pasta looks dry!

2



## Cook the beef

- While the spaghetti is cooking, heat a large frying pan over high heat.
- Cook **beef mince** (no need for oil!), breaking up with a spoon, until just browned, **3-4 minutes**.
- Meanwhile, halve **snacking tomatoes**.

**Custom Recipe:** If you've doubled your beef mince, cook beef in batches for best results. Return all beef to pan before adding the snacking tomatoes and soffritto mix.

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## Serve up

- Divide easy beef and cherry tomato spaghetti between bowls.
- Sprinkle over **Parmesan cheese** to serve. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

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