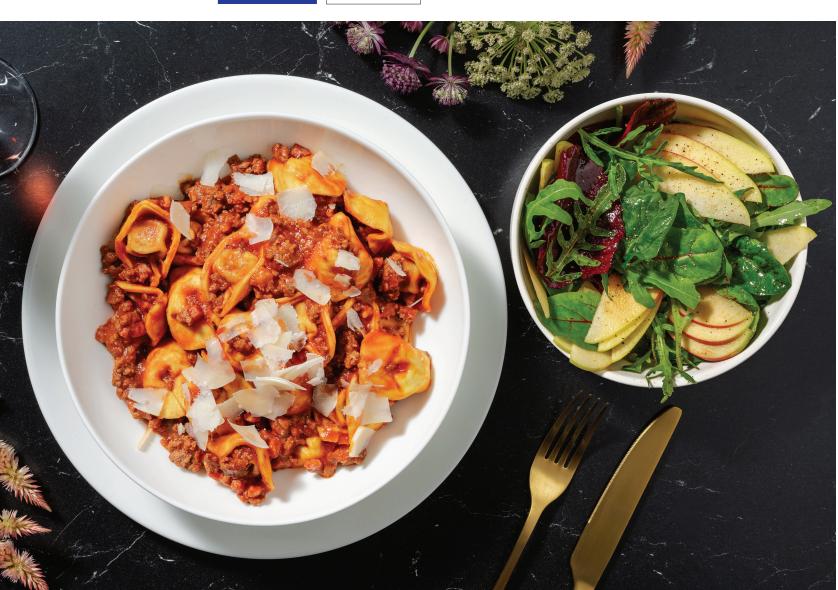
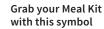


Bacon Beef Ragu & Spinach-Ricotta Tortellini with Parmesan & Apple Salad

FAST & FANCY

KID FRIENDLY









Spinach & Ricotta Tortellini





Beef Mince

Diced Bacon





Garlic & Herb Seasoning





Vegetable Stock





Parmesan Cheese

Mixed Salad Leaves



Balsamic Vinaigrette Dressing



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

 $Large\ saucepan\cdot Large\ frying\ pan$

Ingredients

| | 2 People | 4 People |
|-------------------------------------|-----------------|---------------------------------------|
| olive oil* | refer to method | refer to method |
| spinach & ricotta tortellini | 1 packet | 2 packets |
| apple | 1 | 2 |
| beef mince | 1 medium packet | 2 medium packets OR 1 large packet |
| diced bacon | 1 medium packet | 1 large packet |
| garlic & herb seasoning | 1 medium sachet | 1 large sachet |
| passata | 1 packet | 2 packets |
| garlic paste | 1 medium packet | 2 medium packets |
| vegetable stock pot | 1 medium packet | 2 medium packets |
| Parmesan cheese | 1 medium packet | 1 large packet |
| mixed salad leaves | 1 medium packet | 1 large packet |
| balsamic vinaigrette dressing | 1 medium packet | 2 medium packets |

^{*}Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|-------------------|-----------------|----------------|
| Energy (kJ) | 4016kJ (960Cal) | 705kJ (168Cal) |
| Protein (g) | 57.8g | 10.1g |
| Fat, total (g) | 42.1g | 7.4g |
| - saturated (g) | 15.5g | 2.7g |
| Carbohydrate (g) | 82.4g | 14.5g |
| - sugars (g) | 25.1g | 4.4g |
| Sodium (mg) | 2146mg | 377mg |
| Dietary Fibre (g) | 3.5g | 0.6g |
| | | |

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 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 (½ cup for 2 people / 1 cup for 4 people). Drain pasta and return to saucepan.
- Meanwhile, thinly slice **apple** into wedges.



Toss the salad

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



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, 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 with pepper.



Serve up

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

