

Pork Ragu & Spinach-Ricotta Tortellini

with Parmesan & Walnut-Rocket Salad

FAST & FANCY

Grab your meal kit
with this number

22



Spinach & Ricotta Tortellini



Garlic



Snacking Tomatoes



Pork Mince



Soffritto Mix



Herb & Mushroom Seasoning



Tomato Sugo



Worcestershire Sauce



Rocket Leaves



Walnuts




Balsamic Vinaigrette Dressing



Parmesan Cheese

Prep in: 15-25 mins
Ready in: 20-30 mins

 Eat Me First

Dig into this mouth-watering delight featuring herby pork ragu paired with flavourful parcels of spinach and ricotta tortellini, all simmering in a tomatoey sauce. Our rocket salad bursting with sweet tomatoes and crunchy walnuts is the ideal accompaniment to cut through the pasta's richness.

Pantry items

Olive Oil, Brown Sugar, Butter

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

You will need

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
spinach & ricotta tortellini	1 packet	2 packets
garlic	2 cloves	4 cloves
snacking tomatoes	1 medium packet	2 medium packets
pork mince	1 medium packet	2 medium packets OR 1 large packet
soffritto mix	1 medium packet	1 large packet
herb & mushroom seasoning	1 sachet	2 sachets
tomato sugo	1 packet	2 packets
Worcestershire sauce	1 packet	2 packets
brown sugar*	1 tsp	2 tsp
butter*	20g	40g
rocket leaves	2 small packets	4 small packets
walnuts	1 medium packet	1 large packet
balsamic vinaigrette dressing	1 packet	2 packets
Parmesan cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4486kJ (1072Cal)	674kJ (161Cal)
Protein (g)	50.8g	7.6g
Fat, total (g)	57g	8.6g
- saturated (g)	19.2g	2.9g
Carbohydrate (g)	85g	12.8g
- sugars (g)	25g	3.8g
Sodium (mg)	2387mg	359mg
Dietary Fibre (g)	8.1g	1.2g

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 & get prepped

- Boil the kettle. Half-fill a medium saucepan with boiling water.
- Add **spinach & ricotta tortellini** and cook, over high heat, until al dente, **3 minutes**.
- Reserve some **pasta water** (1/3 cup for 2 people / 2/3 cup for 4 people). Drain **pasta** and return to saucepan with a drizzle of **olive oil** to prevent sticking.
- Meanwhile, finely chop **garlic**. Halve **snacking tomatoes**.



Make it saucy

- To the pan with pork, stir in **tomato sugo**, **Worcestershire sauce**, the **brown sugar**, **reserved pasta water** and **butter** and simmer until slightly reduced, **1 minute**.
- Add **cooked tortellini** and gently toss to combine. Season with a pinch of **pepper**.



Cook the pork

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **pork mince** and **soffritto mix**, breaking mince up with a spoon, until just browned, **4-5 minutes**.
- Add **herb & mushroom seasoning** and **garlic** and cook until fragrant, **1 minute**.



Serve up

- Meanwhile, in a medium bowl, combine **rocket leaves**, snacking tomatoes, **walnuts** and **balsamic vinaigrette dressing**.
- Divide pork ragu and spinach-ricotta tortellini between bowls. Sprinkle with **Parmesan cheese**.
- Serve with walnut-rocket salad. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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