



Bacon Beef Ragu & Spinach-Ricotta Tortellini

with Gourmet Garden Basil

FAST & FANCY

KID FRIENDLY

Grab your meal kit with this number

22



Spinach & Ricotta Tortellini



Apple



Beef Mince



Diced Bacon



Garlic & Herb Seasoning



Lightly Dried Basil



Passata



Garlic Paste



Worcestershire Sauce



Parmesan Cheese



Mixed Salad Leaves



Balsamic Vinaigrette Dressing

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

Gourmet Garden's Aussie grown basil is lightly dried for a fresher flavour and lasts four weeks once opened. In tonight's dish, this stellar ingredient is used to create a mouth-watering, herby sauce - perfect for the spinach and ricotta tortellini to soak up.

Pantry items

Olive Oil

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry.

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
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
lightly dried basil	½ packet	1 packet
passata	1 packet	2 packets
garlic paste	1 packet	2 packets
Worcestershire sauce	1 packet	2 packets
Parmesan cheese	1 medium packet	1 large packet
mixed salad leaves	1 medium packet	1 large packet
balsamic vinaigrette dressing	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4005kJ (957cal)	348kJ (83cal)
Protein (g)	57.8g	5g
Fat, total (g)	42.3g	3.7g
- saturated (g)	15.5g	1.3g
Carbohydrate (g)	80.9g	7g
- sugars (g)	24.7g	2.1g
Sodium (mg)	2138mg	186mg
Dietary Fibre (g)	3.9g	0.3g

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.

In collaboration with



Grown on farms across Australia, this lightly dried basil adds extra flavour and depth to every meal.

We're here to help!

Scan here if you have any questions or concerns

2024 | CW38



1



Cook the tortellini

- Boil a full kettle of water. 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.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.

3



Toss the salad

- Meanwhile, in a medium bowl, combine **apple**, **mixed salad leaves** and **balsamic vinaigrette dressing**. Toss to combine 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**, **Gourmet Garden lightly dried basil** (see ingredients), **passata** and **garlic paste** and cook until fragrant, **1 minute**.
- Stir in the **reserved pasta water** and **Worcestershire sauce**, then cook until slightly reduced, **1-2 minutes**.
- Remove from heat, then stir in **cooked tortellini** and half of the **Parmesan cheese**, until combined. Season with **pepper**.

4



Serve up

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

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