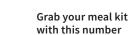


# Bacon Beef Ragu & Spinach-Ricotta Tortellini with Gourmet Garden Basil

FAST & FANCY

KID FRIENDLY









Spinach & Ricotta Tortellini

**Beef Mince** 





Garlic & Herb Seasoning

Lightly Dried







Garlic Paste





Worcestershire Sauce

Parmesan Cheese







Mixed Salad Leaves

**Balsamic Vinaigrette** Dressing

## 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





#### 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.



#### Toss the salad

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



## Serve up

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