

Beef Bolognese & Fettuccine

with Hidden Veggies & Cheddar Cheese

Grab your meal kit with this letter



Fettuccine



Brown Onion



Carrot



Zucchini



Beef Mince



Garlic & Herb Seasoning



Tomato Sugo



Cheddar Cheese

Recipe Update

We've replaced the spaghetti in this recipe with fettuccine due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

Prep in: **15 mins**
Ready in: **20 mins**

You can't go wrong with beef bolognese – it's a classic guaranteed to get everyone excited for dinner. Packed with hidden veggies and on the table in 20 minutes, prepare to tuck in. Don't forget the sprinkle of Cheddar on top!

Pantry items

Olive Oil, 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.

You will need

Medium saucepan · Large frying pan

Ingredients

	2 People
olive oil*	refer to method
fettuccine	1 medium packet
brown onion	1
carrot	1
zucchini	1
beef mince	1 medium packet
garlic & herb seasoning	2 medium sachets
tomato sugo	1 packet
butter*	20g
Cheddar cheese	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3637kJ (869Cal)	577kJ (138Cal)
Protein (g)	54.7g	8.7g
Fat, total (g)	30.4g	4.8g
- saturated (g)	14.8g	2.3g
Carbohydrate (g)	91.7g	14.5g
- sugars (g)	21.1g	3.3g
Sodium (mg)	1846mg	293mg

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://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Cook the fettuccine

- Boil the kettle. Fill a medium saucepan with boiling water and a good pinch of **salt**.
- Cook **fettuccine** in the boiling water until 'al dente', **9 minutes**.
- Reserve ¼ cup of **pasta water**, then drain and return **fettuccine** to pan. Drizzle with a little **olive oil** to prevent sticking.

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

3



Make it saucy

- Reduce heat to medium-high, then add **tomato sugo**, reserved **pasta water** and the **butter** to pan. Cook, stirring, until slightly reduced, **1-2 minutes**.
- Remove from heat, then add **cooked fettuccine**.
- Toss to combine and season to taste.

2



Cook the beef & veggies

- While the fettuccine is cooking, roughly chop **brown onion**.
- Grate **carrot** and **zucchini**.
- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **beef mince** and **brown onion**, breaking up mince with a spoon, until starting to brown, **2-3 minutes**.
- Add **carrot** and **zucchini** and cook, stirring, until softened, **2-3 minutes**.
- Add **garlic & herb seasoning** and cook until fragrant, **1 minute**.

4



Serve up

- Divide beef bolognese and fettuccine between bowls.
- Sprinkle with **Cheddar cheese** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



Rate your recipe

We need your expertise!

Let our Culinary team know what you thought: [hellofresh.com.au/rate](https://www.hellofresh.com.au/rate)