



Saucy Beef & Cherry Tomato Spaghetti

with Parmesan Cheese

HELLOHERO

KID FRIENDLY

Grab your meal kit with this number

20



Spaghetti



Beef Mince



Snacking Tomatoes



Soffritto Mix



Tomato & Herb Seasoning



Passata



Baby Spinach Leaves



Parmesan Cheese



Parsley



Parmesan Cheese



Beef Mince

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

Eat Me First

Twirl some al dente spaghetti around your fork and dig into this classic dish packed with tomatoes for a welcome burst of sweetness to cut through the rich, meaty sauce. Bring this dish to life with a generous scattering of Parmesan cheese.

Pantry items

Olive Oil, Brown Sugar

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

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
spaghetti	1 medium packet	1 large packet
beef mince	1 medium packet	2 medium packets OR 1 large packet
snacking tomatoes	1 packet	2 packets
soffritto mix	1 medium packet	1 large packet
tomato & herb seasoning	1 sachet	2 sachets
passata	1 packet	2 packets
brown sugar*	1 tsp	2 tsp
baby spinach leaves	1 small packet	1 medium packet
Parmesan cheese	1 large packet	2 large packets
parsley	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3182kJ (761cal)	293kJ (70cal)
Protein (g)	48.7g	4.5g
Fat, total (g)	23.8g	2.2g
- saturated (g)	12.2g	1.1g
Carbohydrate (g)	82.4g	7.6g
- sugars (g)	14.6g	1.3g
Sodium (mg)	1777mg	163.5mg
Dietary Fibre (g)	10.7g	1g

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.

1



Cook the pasta

- Boil the kettle. Pour boiled water into a large saucepan over high heat with a pinch of **salt**.
- Add **spaghetti** to the boiling water and cook, over high heat, until 'al dente', **10 minutes**.
- Reserve some **pasta water** (½ cup for 2 people / 1 cup for 4 people). Drain **spaghetti**, then return to saucepan.

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

3



Make it saucy

- To the pan with the mince, add **tomatoes** and **soffritto mix**, then cook until tender, **3-4 minutes**.
- Reduce heat to medium, then add **tomato & herb seasoning** and cook until fragrant, **1 minute**.
- Add **passata**, **reserved pasta water** and the **brown sugar**, then simmer, until slightly thickened, **1-2 minutes**.
- Add **baby spinach leaves** and stir until wilted, **1-2 minutes**.
- Remove from heat and stir in **cooked spaghetti**. Season to taste with **salt** and **pepper**.

CUSTOM OPTIONS

+ DOUBLE PARMESAN CHEESE
Follow method above.

+ DOUBLE BEEF MINCE
Follow method above, cooking in batches if necessary.

2



Cook the beef

- While the spaghetti is cooking, heat a large frying pan over high heat.
- Cook **beef mince** (no need for oil!), breaking up with a spoon, until just browned, **3-4 minutes**.
- Meanwhile, halve **snacking tomatoes**.

4



Serve up

- Divide saucy beef and cherry tomato spaghetti between bowls.
- Sprinkle over **Parmesan cheese** and tear over **parsley** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

