



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



Beef Mince



Parmesan Cheese

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

Eat Me First

Twirl some 'al denté' 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	¾ packet	1½ packets
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 (see ingredients)** 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** and cook, tossing, 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 the heat, then stir in **cooked spaghetti**. Season to taste.

TIP: Add an extra splash of water if the pasta looks dry!

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

2024 | CW47



CUSTOM OPTIONS



DOUBLE BEEF MINCE

Follow method above, cooking in batches if necessary.



DOUBLE PARMESAN CHEESE

Follow method above.

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

