



# 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



Tomato Sugo



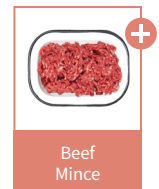
Baby Spinach Leaves



Parmesan Cheese



Parsley



Beef Mince



Parmesan Cheese

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

Eat Me First

Twirl some al 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
<b>olive oil*</b>	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
tomato sugo	1 packet	2 packets
<b>brown sugar*</b>	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 (595cal)	595kJ (111cal)
Protein (g)	48.7g	9.1g
Fat, total (g)	23.8g	4.4g
- saturated (g)	12.2g	2.3g
Carbohydrate (g)	82.4g	15.4g
- sugars (g)	14.6g	2.7g
Sodium (mg)	1777mg	332.1mg
Dietary Fibre (g)	10.7g	2g

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://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 until tender, **3-4 minutes**.
- Reduce heat to medium, then add **tomato & herb seasoning** and cook until fragrant, **1 minute**.
- Add **tomato sugo**, **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.

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 | CW49



### 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.

