

Pomodoro-Style Pork & Spinach Tortellini

with Olive Bruschetta & Fetta Green Salad

PASTA PERFECTION

Grab your meal kit with this number

34



Kalamata Olives



Tomato



Garlic



Bake-At-Home Ciabatta



Spinach & Ricotta Tortellini



Pork Mince



Herb & Mushroom Seasoning



Tomato Sugo



Baby Spinach Leaves



Parmesan Cheese



Flaked Almonds



Fetta Cheese

Prep in: 20-30 mins
Ready in: 30-40 mins

Gather your friends and family around the table for a mouth-watering feast with flavours galore! Stuffed tortellini paired with a herby, pork mince sauce may take centre stage, but you'll still be blown away by crunchy bruschetta packed with zesty, salty vibrance, along with a gorgeous, crunchy salad to cut through this dish's richness.

Pantry items

Olive Oil, Brown Sugar, Butter, Honey, Balsamic Vinegar

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

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
kalamata olives	1 packet	2 packets
tomato	1	2
garlic	3 cloves	6 cloves
bake-at-home ciabatta	1	2
spinach & ricotta tortellini	1 packet	2 packets
pork mince	1 medium packet	2 medium packets OR 1 large packet
herb & mushroom seasoning	1 sachet	2 sachets
tomato sugo	1 packet	2 packets
brown sugar*	1 tsp	2 tsp
butter*	20g	40g
honey*	½ tsp	1 tsp
balsamic vinegar*	drizzle	drizzle
baby spinach leaves	1 medium packet	1 large packet
Parmesan cheese	1 medium packet	1 large packet
flaked almonds	1 medium packet	1 large packet
fetta cubes	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5218kJ (798cal)	798kJ (122cal)
Protein (g)	59.2g	9.1g
Fat, total (g)	51.7g	7.9g
- saturated (g)	20.9g	3.2g
Carbohydrate (g)	131.8g	20.2g
- sugars (g)	20.9g	3.2g
Sodium (mg)	3197mg	488.8mg
Dietary Fibre (g)	9.1g	1.4g

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.



Get prepped

- Boil the kettle.
- Roughly chop **kalamata olives**.
- Finely chop **tomato** and **garlic**.
- Slice **bake-at-home ciabatta** in half lengthways.



Make it saucy

- Stir in **tomato sugo**, the **brown sugar**, **reserved pasta water** and **butter** to pan with pork and simmer until slightly reduced, **1 minute**.
- Add **cooked tortellini** and gently toss to combine. Season with a pinch of **pepper**.



Cook the tortellini

- Half-fill a medium saucepan with boiling water.
- Add **spinach & ricotta tortellini** and cook, over high heat, until 'al dente', **3 minutes**.
- Reserve some **pasta water** (½ cup for 2 people / ⅔ cups for 4 people). Drain and return to saucepan with a drizzle of **olive oil** to prevent sticking.

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



Make the bruschetta

- While pork is cooking, toast or grill **ciabatta slices** to your liking.
- In a medium microwave-safe bowl, combine the remaining **garlic** and a generous drizzle of **olive oil**. Microwave, in **30 second** bursts until fragrant.
- Add **chopped tomato** and **olives** to garlic oil, stirring to combine. Season to taste.
- Evenly top toasted ciabatta with **olive mixture**.

TIP: Olives have a strong flavour. Add less if desired.



Cook the pork

- Meanwhile, in a large frying pan, heat a drizzle of **olive oil** over high heat.
- Cook **pork mince**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **herb & mushroom seasoning** and half the **garlic** and cook until fragrant, **1 minute**.



Finish & serve

- In a medium bowl, combine the **honey** and a drizzle of **balsamic vinegar** and olive oil. Season to taste. Add **baby spinach leaves**, tossing to coat.
- Divide Pomodoro-style pork and spinach tortellini between bowls.
- Sprinkle with **Parmesan cheese** and **flaked almonds**. Serve with olive bruschetta and green salad.
- Crumble **fetta cubes** over salad to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2025 | CW02



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