

# Pesto Beef Ragu & Fettuccine Feast

with Garlic Bread & Mixed Leaf Salad

PASTA PERFECTION

Grab your meal kit  
with this number

34



Snacking Tomatoes



Egg Fettuccine



Garlic



Parsley



Bake-At-Home  
Ciabatta



Beef Mince



Passata



Worcestershire Sauce



Mixed Salad  
Leaves



Basil Pesto



Parmesan Cheese

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

Soak up the rich, tomatoey goodness of this beef ragu with some thick, al dente fettuccine, along with chunks of crispy garlic ciabatta. Don't forget a few generous dollops of basil pesto and scattering of Parmesan cheese to really bring this dish to life!

### Pantry items

Olive Oil, Butter, Brown Sugar, Vinegar  
(White Wine or Balsamic)

## 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 baking dish · Large saucepan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
snacking tomatoes	1 packet	2 packets
egg fettuccine	1 packet	2 packets
garlic	1 clove	2 cloves
parsley	1 packet	1 packet
bake-at-home ciabatta	1	2
<b>butter*</b>	20g	40g
beef mince	1 medium packet	2 medium packets OR 1 large packet
passata	1 packet	2 packets
Worcestershire sauce	1 packet	2 packets
<b>salt*</b>	¼ tsp	½ tsp
<b>brown sugar*</b>	½ tbs	1 tbs
mixed salad leaves	1 small packet	1 medium packet
<b>vinegar*</b> (white wine or balsamic)	drizzle	drizzle
basil pesto	1 packet	2 packets
Parmesan cheese	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4976kJ (1189cal)	836kJ (141cal)
Protein (g)	60g	10.1g
Fat, total (g)	38.4g	6.5g
- saturated (g)	11.9g	2g
Carbohydrate (g)	144.5g	24.3g
- sugars (g)	5.6g	0.9g
Sodium (mg)	1028mg	172.8mg
Dietary Fibre (g)	9.6g	1.6g

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



## Roast the cherry tomatoes

- Preheat oven to **220°C/200°C fan-forced**.
- Place **snacking tomatoes** in a medium baking dish. Drizzle with **olive oil** and season with **salt** and **pepper**.
- Roast until blistered, **15-20 minutes**.

4



## Make the ragu

- When tomatoes have **5 minutes** remaining, 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**.
- Stir in **passata**, **Worcestershire sauce**, the **salt**, **brown sugar** and **reserved pasta water**, until slightly thickened, **1-2 minutes**.
- Add **cooked fettuccine** and **roasted tomatoes** and toss until well combined. Season to taste.

2



## Cook the fettuccine

- Meanwhile, half-fill a large saucepan with water, add a generous pinch of **salt**, then bring to the boil over high heat.
- Cook **egg fettuccine** in boiling water until 'al dente' **3 minutes**.
- Reserve **pasta water** (½ cup for 2 people / ¾ cup for 4 people). Drain **fettuccine**, then return to saucepan and drizzle with **olive oil**.

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

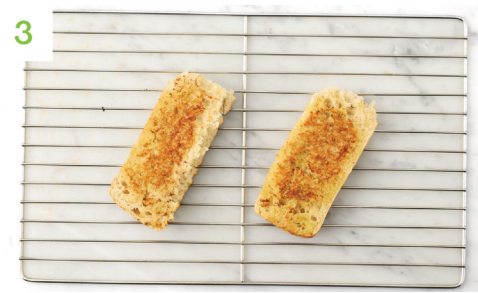
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## Toss the salad

- In a medium bowl, combine **mixed salad leaves** and a drizzle of **vinegar** and **olive oil**. Season.

3



## Make the garlic bread

- While fettuccine is cooking, finely chop **garlic**.
- Roughly chop **parsley**.
- Slice **bake-at-home ciabatta** in half lengthways.
- In a small heatproof bowl, microwave the **butter** and **garlic** in **10 second** bursts, until melted and fragrant. Season to taste.
- Brush **garlic butter** over cut sides of the ciabatta and place directly on wire racks in oven. Bake until heated through, **5 minutes**.

6



## Finish & serve

- Divide beef ragu and fettuccine between bowls.
- Top with **basil pesto** and **Parmesan cheese**.
- Serve with garlic bread and mixed leaf salad.
- Sprinkle parsley over the garlic bread to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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