

# Beef Bolognese & Spaghetti

with Hidden Veggies & Cheddar Cheese

Grab your meal kit  
with this letter



Spaghetti



Brown Onion



Carrot



Zucchini



Beef Mince



Garlic & Herb  
Seasoning



Tomato Sugo



Cheddar Cheese

Prep in: **15 mins**  
Ready in: **20 mins**

You can't go wrong with spag bol – it's a classic guaranteed to get everyone excited for dinner. Packed with hidden veggies and on the table in 20 minutes, prepare to tuck in. Don't forget the sprinkle of Cheddar on top!

### Pantry items

Olive Oil, Butter



## 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.

## You will need

Medium saucepan · Large frying pan

## Ingredients

	<b>2 People</b>
<b>olive oil*</b>	refer to method
spaghetti	1 medium packet
brown onion	1
carrot	1
zucchini	1
beef mince	1 medium packet
garlic & herb seasoning	2 medium sachets
tomato sugo	1 packet
<b>butter*</b>	20g
Cheddar cheese	1 medium packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3171kJ (758cal)	648kJ (133cal)
Protein (g)	47.6g	9.7g
Fat, total (g)	22g	4.5g
- saturated (g)	10.4g	2.1g
Carbohydrate (g)	89.7g	18.3g
- sugars (g)	19.4g	4g
Sodium (mg)	1646mg	336.6mg

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 spaghetti

- Boil the kettle. Fill a medium saucepan with boiling water and a good pinch of **salt**.
- Cook **spaghetti** in the boiling water until 'al dente', **10 minutes**.
- Reserve ¼ cup of **pasta water**, then drain and return **spaghetti** to pan. Drizzle with a little **olive oil** to prevent sticking.

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

3



## Make it saucy

- Reduce heat to medium-high, then add **tomato sugo**, reserved **pasta water** and the **butter** to pan. Cook, stirring, until slightly reduced, **1-2 minutes**.
- Remove from heat, then add **cooked spaghetti**.
- Toss to combine and season to taste.

2



## Cook the beef & veggies

- While the spaghetti is cooking, roughly chop **brown onion**.
- Grate **carrot** and **zucchini**.
- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **beef mince** and **brown onion**, breaking up mince with a spoon, until starting to brown, **2-3 minutes**.
- Add **carrot** and **zucchini** and cook, stirring, until softened, **2-3 minutes**.
- Add **garlic & herb seasoning** and cook until fragrant, **1 minute**.

4



## Serve up

- Divide beef bolognese and spaghetti between bowls.
- Sprinkle with **Cheddar cheese** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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