



# Beef Bolognese & Spinach-Ricotta Tortellini with Parmesan & Garden Salad

FRESH & FAST

Box to plate: 15 mins

Grab your  
Fresh & Fast  
Meal Kit



**Nutrition Per Serving:** Energy 3589kJ (858Cal) | Protein 50g | Fat, total 40.4g- saturated 18.3g | Carbohydrate 68.7g - sugars 15.8g | Sodium 2306mg  
The quantities provided above are averages only.

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# Get ready

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You'll need

(along with the basics)



## From the pantry



## From the cool pouch

	2P	4P
Spinach & Ricotta Tortellini	1 pkt	2 pkts
Beef Mince	1 small pkt	1 medium pkt
Garlic Paste	1 pkt	2 pkts
Shaved Parmesan Cheese	1 medium pkt	1 large pkt

## Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.com.au/foodinfo](http://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## 1. Boil



- Boil the kettle. Pour boiling **water** into a saucepan over high heat
- Bring to the boil, add **tortellini** and cook until al dente, **3 mins**
- Reserve **pasta water** (1/2 cup for 2P // 1 cup for 4P). Drain and return **pasta** to saucepan
- Meanwhile, chop **tomato**



## 2. Sizzle



- Heat **oil** in a frying pan over medium-high heat. Cook **beef mince**, breaking up with a spoon, until just browned, **3-4 mins**
- Add **seasoning** and **garlic paste**, and cook until fragrant, **1 min**
- Stir in **passata**, reserved **pasta water** and **stock** until slightly reduced, **1-2 mins**
- Remove from heat, and stir in **pasta** and 1/2 the **cheese**, until combined. Season to taste

**TIP:** For best results, drain the oil from the pan before cooking the sauce.



## 3. Toss



- Meanwhile, in a bowl, combine **tomato**, **salad** and **dressing**. Toss and season to taste
- Divide **pasta** between bowls
- Sprinkle over remaining **cheese**
- Serve with **salad**



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