

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

Grab your Fresh & Fast Meal Kit

FRESH & FAST

Box to plate: 15 mins



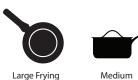
Get ready

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

fruit and veggies a wash.

You'll need

(along with the basics)



1. Boil



Tortellini



Garlic & Herb

Seasoning

Powder

2. Sizzle



Garlic Paste

Vegetable Stock Shaved Parmesan

Cheese

Mixed Salad Leaves



3. Toss

Balsamic Vinaigrette Dressing

From the pantry

Saucepan



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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

- 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

- 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.

- · 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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