



Easy Red Pesto Beef Orecchiette

with Parmesan & Garden Salad

Grab your Meal Kit with this symbol



Orecchiette



Cucumber



Mixed Salad Leaves



Soffritto Mix



Beef Mince



Nan's Special Seasoning



Red Pesto



Light Thickened Cream



Beef-Style Stock Powder



Grated Parmesan Cheese

Hands-on: **15-25 mins**
Ready in: **20-30 mins**

Translating to 'little ears' in Italian, orecchiette feels a little fancier than spaghetti, and its shape is the perfect vessel for our rich and chunky red pesto beef sauce.

Pantry items

Olive Oil, Balsamic Vinegar

Before you start

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 will need

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
orecchiette	1 packet	2 packets
cucumber	1	2
mixed salad leaves	1 small bag (30g)	1 medium bag (60g)
soffritto mix	1 medium bag	1 large bag
beef mince	1 small packet	1 medium packet
Nan's special seasoning	1 sachet	2 sachets
red pesto	1 packet (50g)	1 packet (100g)
light thickened cream	1 medium packet	2 medium packets
beef-style stock powder	1 medium sachet	1 large sachet
balsamic vinegar*	drizzle	drizzle
grated Parmesan cheese	1 packet (30g)	2 packets (60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3873kJ (925Cal)	762kJ (182Cal)
Protein (g)	48.6g	9.6g
Fat, total (g)	45.3g	8.9g
- saturated (g)	19.6g	3.9g
Carbohydrate (g)	77.2g	15.2g
- sugars (g)	14.4g	2.8g
Sodium (mg)	1035mg	204mg

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.



Cook the pasta

- Boil the kettle.
- Pour boiled **water** into a large saucepan over high heat with a pinch of **salt**.
- Add **orecchiette** to the boiling water. Cook until 'al dente', **8 minutes**.
- Reserve some **pasta water** (1/4 cup for 2 people / 1/2 cup for 4 people), then drain **pasta**.



Make pasta sauce

- In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat.
- Cook **soffritto mix**, stirring, until softened, **4-5 minutes**.
- Add **beef mince** and cook, breaking up with a spoon, until just browned, **4-5 minutes**.
- Add **Nan's special seasoning**. Cook until fragrant, **1 minute**.
- Add **red pesto**, **light thickened cream**, **beef-style stock powder**, cooked **pasta** and reserved **pasta water**. Cook, until combined, 1 minute. Season to taste, then remove from heat.



Get prepped

- While pasta is cooking, roughly chop **cucumber**.
- In a medium bowl, combine **cucumber** and **mixed salad leaves**. Set aside.



Serve up

- Dress the salad with the **balsamic vinegar** and a drizzle of olive oil. Toss, then season to taste.
- Divide creamy red pesto beef orecchiette between bowls. Top with **grated Parmesan cheese**.
- Serve with garden salad.

Enjoy!

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