



Pesto & Beef Fettuccine Ragu

with Herby Garlic Bread & Salad

PASTA PERFECTION



Grab your Meal Kit with this symbol



Snacking Tomatoes



Egg Fettuccine



Garlic



Parsley



Bake-At-Home Ciabatta



Beef Mince



Passata



Chicken-Style Stock Powder



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 your hands and any fresh food.

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

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4485kJ (1072Cal)	761kJ (182Cal)
Protein (g)	57.2g	9.7g
Fat, total (g)	36.4g	6.2g
- saturated (g)	11.2g	1.9g
Carbohydrate (g)	122.9g	20.8g
- sugars (g)	9.4g	1.6g
Sodium (mg)	927mg	157mg

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.

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**.
- To beef, stir in **passata, chicken-style stock powder, 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 some **pasta water** (½ cup for 2 people / ¾ cup for 4 people). Drain **fettuccine**, then return to saucepan and drizzle with **olive oil**.

5



Toss the salad

- In a medium bowl, combine **mixed salad leaves**, 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 microwave-safe bowl, microwave the **butter** and **garlic** in **10 second** bursts, until melted and fragrant. Season with **salt**.
- Brush **garlic butter** over cut sides of the **ciabatta** and place directly on wire racks in oven. Bake until heated through, **5 minutes**.

6



Serve up

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

We're here to help!

Scan here if you have any questions or concerns



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