



Pomodoro-Style Pork & Spinach Tortellini

with Olive Bruschetta & Fetta Green Salad

PASTA PERFECTION



Grab your Meal Kit with this symbol



Kalamata Olives



Tomato



Garlic



Bake-At-Home Ciabatta



Spinach & Ricotta Tortellini



Pork Mince



Herb & Mushroom Seasoning



Tomato Sugo



Spinach, Rocket & Fennel Mix



Parmesan Cheese



Flaked Almonds



Fetta Cubes

Prep in: 20-30 mins
Ready in: 30-40 mins

Gather your friends and family around the table for a mouth-watering feast with flavours galore! Stuffed tortellini paired with a herby, pork mince sauce may take centre stage, but you'll still be blown away by crunchy bruschetta packed with zesty, salty vibrance, along with a gorgeous, crunchy salad to cut through this dish's richness.

Pantry items

Olive Oil, Brown Sugar, Butter, Honey, Balsamic Vinegar

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 saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
kalamata olives	1 packet	2 packets
tomato	1	2
garlic	3 cloves	6 cloves
bake-at-home ciabatta	1	2
spinach & ricotta tortellini	1 packet	2 packets
pork mince	1 medium packet	2 medium packets OR 1 large packet
herb & mushroom seasoning	1 medium sachet	2 medium sachets
tomato sugo	1 medium packet	2 medium packets
brown sugar*	1 tsp	2 tsp
butter*	20g	40g
honey*	½ tsp	1 tsp
balsamic vinegar*	drizzle	drizzle
spinach, rocket & fennel mix	1 medium packet	1 large packet
Parmesan cheese	1 medium packet	1 large packet
flaked almonds	1 medium packet	1 large packet
fetta cubes	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4639kJ (1109Cal)	774kJ (185Cal)
Protein (g)	55.4g	9.2g
Fat, total (g)	50.2g	8.4g
- saturated (g)	20.4g	3.4g
Carbohydrate (g)	105.4g	17.6g
- sugars (g)	20.8g	3.5g
Sodium (mg)	2915mg	487mg
Dietary Fibre (g)	9g	1.4g

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.



Get prepped

- Boil the kettle.
- Roughly chop **kalamata olives**.
- Finely chop **tomato** and **garlic**.
- Slice **bake-at-home ciabatta** in half lengthways.



Make it saucy

- Add in **tomato sugo**, the **brown sugar**, **reserved pasta water** and **butter** to pan with pork and simmer, stirring, until slightly reduced, **1 minute**.
- Add **tortellini** and gently toss to combine. Season with a pinch of **pepper**.



Cook the tortellini

- Half-fill a medium saucepan with boiling water.
- Add **spinach & ricotta tortellini** and cook, over high heat, until al dente, **3 minutes**.
- Reserve some **pasta water** (½ cup for 2 people / ⅔ cup for 4 people). Drain and return to saucepan with a drizzle of **olive oil** to prevent sticking.



Make the bruschetta

- While pork is cooking, toast or grill **ciabatta** slices to your liking.
- Meanwhile, in a medium heatproof bowl, combine remaining **garlic** and a generous drizzle of **olive oil**. Microwave, in **30 second** bursts, until fragrant.
- Add **chopped tomato** and **olives** to garlic oil, stirring to combine. Season to taste.
- Evenly top **toasted ciabatta** with **olive mixture**.

TIP: Olives have a strong flavour – add less if desired.



Cook the pork

- Meanwhile, in a large frying pan, heat a drizzle of **olive oil** over high heat.
- Cook **pork mince**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **herb & mushroom seasoning** and half the **garlic** and cook until fragrant, **1 minute**.



Serve up

- In a medium bowl, combine the **honey** and a drizzle of **balsamic vinegar** and olive oil. Season with salt and pepper.
- Add **spinach, rocket & fennel mix**, tossing to coat.
- Divide Pomodoro-style pork and spinach tortellini between bowls. Sprinkle with **Parmesan cheese** and **flaked almonds**.
- Serve with olive bruschetta and fennel salad. Crumble **fetta cubes** over salad to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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