



Cheesy Beef Meatballs & Tomato Risoni

with Basil Pesto Drizzle

NEW

KID FRIENDLY

Grab your meal kit with this number

40



Garlic



Parmesan Cheese



Beef Mince



Fine Breadcrumbs



Soffritto Mix



Nan's Special Seasoning



Passata



Chicken Stock Pot



Risoni



Baby Spinach Leaves



Basil Pesto



Parmesan Cheese



Diced Bacon



Prep in: 30-40 mins
Ready in: 35-45 mins

Eat Me First

Cheesy beef meatball goodness unites in perfect matrimony with a tomato-based sauce and 'al dente' risoni. To seal the deal, add a drizzle of basil pesto and you'll be glad you've met the meal of a lifetime.

Pantry items

Olive Oil, Egg, Brown Sugar, Butter

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Two large frying pans

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
Parmesan cheese	1 medium packet	1 large packet
beef mince	1 medium packet	2 medium packets OR 1 large packet
fine breadcrumbs	1 medium packet	1 large packet
salt*	¼ tsp	½ tsp
egg*	1	2
soffritto mix	1 medium packet	1 large packet
Nan's special seasoning	1 medium sachet	1 large sachet
passata	1 packet	2 packets
water*	1½ cups	3 cups
brown sugar*	½ tsp	1 tsp
chicken stock pot	1 small packet	1 medium packet
risoni	1 medium packet	2 medium packets
baby spinach leaves	1 small packet	1 medium packet
butter*	20g	40g
basil pesto	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4113kJ (983cal)	826kJ (166cal)
Protein (g)	51.8g	10.4g
Fat, total (g)	48.7g	9.8g
- saturated (g)	17.3g	3.5g
Carbohydrate (g)	79.7g	16g
- sugars (g)	11.6g	2.3g
Sodium (mg)	1755mg	352.4mg
Dietary Fibre (g)	9.4g	1.9g

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

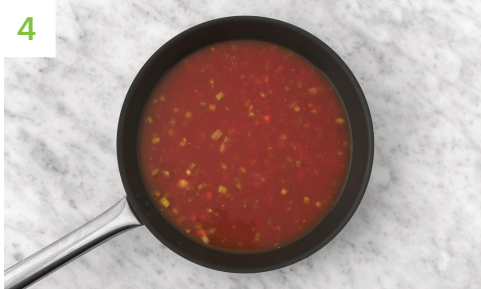


Get prepped

- Finely chop **garlic**.
- Roughly chop **Parmesan cheese**.
- In a medium bowl, combine **beef mince**, **fine breadcrumbs**, the **salt**, **egg** and **Parmesan cheese**.
- Using damp hands, take heaped spoonfuls of **beef mixture** and gently shape into small meatballs (4-5 per person). Set aside on a plate.

Little cooks: Join the fun by helping combine the ingredients and shaping the mixture into meatballs! Make sure to wash your hands well afterwards.

4



Make the risoni

- To pan with veggies, stir in **passata**, the **water**, **brown sugar**, **chicken stock pot** and **risoni**.
- Bring to the boil.
- Reduce heat to medium and cook, stirring, until 'al dente', **7-8 minutes**.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.

2



Cook the veggies

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **soffritto mix**, stirring occasionally, until softened, **4-5 minutes**.

5



Cook the meatballs

- Meanwhile, heat a second large frying pan over medium-high heat with a drizzle of **olive oil**.
- Cook **meatballs**, turning, until browned and cooked through, **8-10 minutes** (cook in batches if your pan is getting crowded).

3



Flavour the veggies

- Add **garlic** and **Nan's special seasoning** and cook until fragrant, **1 minute**.

6



Finish & serve

- Stir **baby spinach leaves** and the **butter** through the risoni until combined and melted. Season to taste.
- Divide tomato risoni between bowls.
- Top with cheesy beef meatballs and **basil pesto** to serve. Enjoy!

Little cooks: Add the finishing touch by drizzling over the basil pesto!

We're here to help!

Scan here if you have any questions or concerns

2025 | CW05



CUSTOM OPTIONS

+ **DOUBLE PARMESAN CHEESE**
Follow method above.

+ **ADD DICED BACON**
Cook with a drizzle of olive oil until browned, 4-5 minutes. Stir through risoni before serving.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

