



# Quick Beef & Mushroom Farfalle

with Sun-Dried Tomato Pesto & Parmesan

Grab your Meal Kit with this symbol



Beef Mince



Farfalle



Sliced Mushrooms



Garlic Paste



Soffritto Mix



Dried Oregano



Tomato Paste



Red Pesto



Passata



Beef Stock Pot



Parsley



Grated Parmesan Cheese

Hands-on: **25-35 mins**  
 Ready in: **25-35 mins**

Eat Me Early

Tonight, we've livened up a classic pasta dish with red pesto, tender mushrooms and a sprinkling of Parmesan. You're going to impress even your toughest critic with this flavoursome offering.

### Pantry items

Olive Oil, Butter

## 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

Medium saucepan · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
beef mince	1 small packet	1 medium packet
farfalle	1 packet	2 packets
sliced mushrooms	1 medium packet (150g)	1 large packet (300g)
garlic paste	1 packet	2 packets
butter*	20g	40g
soffritto mix	1 medium bag	1 large bag
dried oregano	1 sachet	2 sachets
tomato paste	1 packet	2 packets
red pesto	1 packet (50g)	1 packet (100g)
passata	1 box	2 boxes
beef stock pot	1 packet (20g)	1 packet (40g)
parsley	1 bag	1 bag
grated Parmesan cheese	1 packet (30g)	2 packets (60g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4023kJ (961Cal)	692kJ (165Cal)
Protein (g)	51.1g	8.8g
Fat, total (g)	40g	6.9g
- saturated (g)	14.8g	2.5g
Carbohydrate (g)	93.6g	16.1g
- sugars (g)	17.3g	3g
Sodium (mg)	1451mg	250mg

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](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Cook the beef & pasta

- Bring a medium saucepan of salted water to the boil.
- In a large frying pan, heat a drizzle of **olive oil** over a high heat. Cook **beef mince**, breaking up with a spoon, until browned, **4-5 mins**
- Meanwhile, cook **farfalle** in the boiling water until 'al dente', **10 minutes**. Reserve some **pasta water**, drain and return to saucepan.

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

3



## Bring it all together

- Add **tomato paste** and **red pesto** to frying pan, then stir to coat. Add **passata**, **beef stock pot** and a splash of reserved **pasta water**. Stir to combine. Reduce heat to medium, bring to a simmer and cook until thickened slightly, **4-5 minutes**.
- Add drained **farfalle** to pan, tossing to coat. Season with **salt** and **pepper**.

**TIP:** Add extra pasta water if the sauce looks too thick!

2



## Add the veggies

- Add **sliced mushrooms** and **garlic paste** to **beef**. Cook, stirring, until mushrooms have softened, **4-5 minutes**.
- Add **butter**, **soffritto mix** and **dried oregano** and cook, stirring, until softened, **3-4 minutes**.

4



## Serve up

- Roughly chop **parsley**.
- Divide pasta between bowls. Serve topped with **grated Parmesan cheese** and parsley.

## Enjoy!

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