



Beef Ragu Tortellini with Rocket-Pear Salad

FRESH & FAST

Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 3421kJ (817Cal) | Protein 46.5g | Fat, total 33.3g - saturated 14.5g | Carbohydrate 76.9g - sugars 23.2g | Sodium 1984mg

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2020 | WK51 | V

Get ready

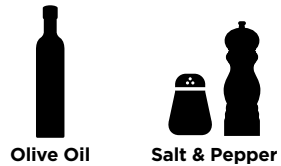
Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You'll need

(along with the basics)



From the pantry



From the cool pouch

	2P	4P
Beef Mince	1 small pkt	1 large pkt
Spinach & Ricotta Tortellini	1 pkt	2 pkts

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. Sizzle



Beef Mince



Italian Herbs



Garlic & Herb Seasoning



Tomato Paste



Silverbeet



Tomato Sugo

2. Simmer



Spinach & Ricotta Tortellini

3. Toss



Pear



Rocket Leaves



Balsamic Vinaigrette Dressing



Parsley

- Heat **olive oil** in a frying pan over high heat
- Add **beef** and cook until browned, **3-4 mins**
- Stir in **Italian herbs, garlic & herb seasoning** and **tomato paste**
- Chop **silverbeet** and stir through until wilted, **1-2 mins**
- Add **tomato sugo** and stir. Remove from the heat

- Boil a kettle of **water**
- When kettle boils, pour **water** into a saucepan over high heat
- Bring to the boil, add **tortellini** and cook until al dente, **3 mins**
- Using a slotted spoon, transfer **tortellini** to the frying pan, add a dash of **pasta water**
- Toss to combine and season

- Slice **pear**
- Grab a bowl and combine **pear, rocket** and **dressing** (1/2 tub for 2 people / 1 tub for 4 people)
- Toss and season to taste
- Chop **parsley**
- Serve **tortellini** and **salad** and garnish with **parsley**

