



Beef Ragu Rigatoni

with Black Olives & Tomato Salsa

CLASSIC 40 Minutes • 2 of your 5 a day

N° 2



Onion



Garlic Clove



Red Pepper



Beef Mince



Dried Thyme



Tomato Purée



Finely Chopped
Tomatoes with Basil



Beef Stock Powder



Rigatoni



Black Olives



Vine Tomato



Italian Style Grated
Hard Cheese

Before you start

Our fruit, veggies and herbs need a wash before you use them!

Basic cooking tools you will need:

Two Large Saucepan, Fine Grater (or Garlic Press), Measuring Jug, Mixing Bowl and Colander.

Ingredients

	2P	3P	4P
Onion**	1	1	2
Garlic Clove**	1 clove	1 clove	2 cloves
Red Pepper**	1	1	2
Beef Mince**	240g	360g	480g
Dried Thyme	1 small sachet	1 small sachet	1 large sachet
Tomato Purée	1 sachet	1½ sachet	2 sachets
Finely Chopped Tomatoes with Basil	1 carton	1½ cartons	2 cartons
Water*	200ml	300ml	400ml
Beef Stock Powder	1 sachet	1½ sachets	2 sachets
Rigatoni 13)	200g	300g	400g
Black Olives**	1 pouch	1½ pouch	2 pouches
Vine Tomato	2	3	4
Olive Oil*	1 tbsp	1½ tbsp	2 tbsp
Italian Style Grated Hard Cheese 7) 8)**	1 pack	1½ packs	2 packs

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredients	712g	100g
Energy (kJ/kcal)	3745 /895	526 /126
Fat (g)	29	4
Sat. Fat (g)	12	2
Carbohydrate (g)	104	15
Sugars (g)	26	4
Protein (g)	50	7
Salt (g)	3.62	0.51

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 13) Gluten

Wash your hands before and after handling ingredients.

Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

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Packed in the UK

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1. Prep the Veggies

Put a large saucepan of **water** with ½ tsp of **salt** on to boil for the **pasta**. Halve, peel and chop the **onion** into small pieces. Peel and grate the **garlic** (or use a garlic press). Halve the **pepper** and discard the core and seeds. Chop into small pieces.



4. Cook the Pasta

Meanwhile, add the **rigatoni** to your pan of boiling water. Cook for 12 mins.



2. Start the Ragù

Heat a splash of **oil** in another large saucepan on high heat. When the **oil** is hot, add the **beef mince** and cook until browned, 5-6 mins. Use a wooden spoon to break it up as it cooks. **IMPORTANT:** *The mince is cooked when it is no longer pink in the middle.* Season with **salt** and **pepper**. Add the **onion** and **red pepper**. Cook until soft, 5-7 mins. Stir in the **garlic**, **dried thyme** and **tomato purée**. Cook for one minute more. Add the **finely chopped tomatoes**.



5. Make the Salsa

While the **pasta** is cooking, make the **salsa**. Finely chop the **black olives** and chop the **vine tomato** into small pieces. Pop them in a mixing bowl with the **olive oil** (see ingredients for amount), season with **salt** and **pepper**, mix together and set aside.



3. Let it Simmer

Pour the **water** (see ingredients for amount) into the pan along with the **stock powder**. Bring the **ragù** to the boil, then lower the heat and leave to simmer until the **ragù** is thick and tomatoey, 15-20 mins.



6. Finish and Serve!

When the **pasta** is cooked, drain in a colander (reserve a splash of the **cooking water**). Taste the **ragù** and season with more **salt** and **pepper** if necessary. Add the **pasta** to the **sauce** and mix well (add a little of the **cooking water** if you think it looks too dry). Serve in shallow bowls, topped with the **salsa** and a sprinkling of **Italian-Style grated cheese**.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.