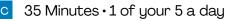


# Herby Pork Ragu

with Pappardelle and Grated Hard Italian Style Cheese



Classic





## Before you start

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

Cooking tools, you will need: Saucepan, Frying Pan, Wooden Spoon, Colander, Plate.

### Ingredients

	2P	3P	4P
Onion**	1	1	2
Garlic Clove**	2	3	4
Flat Leaf Parsley**	1 bunch	1 bunch	1 bunch
Pork and Oregano Sausage Meat <b>13)</b> <b>14)</b> **	225g	340g	450g
Provencal Herbs	1 pot	1 pot	2 pots
Tomato Puree	1 sachet	2 sachets	2 sachets
Finely Chopped Tomatoes	1 carton	1½ cartons	2 cartons
Pappardelle 13)	200g	300g	400g
Grated Hard Italian Style Cheese 7) 8)**	40g	60g	80g

\*Not Included \*\*Store in the Fridge

#### Nutrition

	Per serving	Per 100g
for uncooked ingredient	504g	100g
Energy (kJ/kcal)	3125 /747	620/148
Fat (g)	27	5
Sat. Fat (g)	12	2
Carbohydrate (g)	89	18
Sugars (g)	17	3
Protein (g)	35	7
Salt (g)	2.52	0.50

Nutrition for uncooked ingredients based on 2 person recipe.

#### Allergens

7) Milk 8) Egg 13) Gluten 14) Sulphites

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

# Contact

Thumbs up or thumbs down? Head online or use our app to rate this recipe You made this, now show it off! Share your creations with us: #HelloFreshSnaps

#### HelloFresh UK

Packed in the UK The Fresh Farm 60 Worship St, London EC2A 2EZ You can recycle me!





#### Prep the Veggies

Pop a large saucepan of **water** onto boil with <sup>1</sup>/<sub>4</sub> tsp of **salt**. We will use it later for the **pasta**. Halve, peel and chop the **onion** into small pieces. Peel and grate the **garlic** (or use a garlic press). Roughly chop the **parsley** (stalks and all).



#### Fry the Sausage Meat

Heat a splash of **oil** in a large frying pan on medium-high heat. Add the **sausage meat** to the pan, and cook until browned, 5-6 mins. Using a wooden spoon to break it up as it cooks.



# Add the Flavour

Add the **onion** to the **sausage meat** and cook until softened, 4-5 mins, stirring occasionally. Add the **garlic** and **Provencal herbs**. Stir and cook until fragrant, 1 minute. Add the **tomato puree**, stir and cook for a further 2 mins.



#### Simmer the Sauce

Pour the **chopped tomatoes** into your pan, stir together and allow the **ragu** to simmer gently until reduced and thickened, 12-15 mins. Season with **salt** and **pepper**. Tip: Add a sprinkle of sugar too (if you have some), it will really lift the flavour of the tomatoes. **IMPORTANT**: The sausage meat is cooked when no longer pink in the middle.



# Cook the Pasta

While your **ragu** is cooking, add the **pappardelle** (see ingredients for amount you need) to the boiling **water** and cook until tender, 10 mins. Do any washing up while everything cooks!



# **Combine and Serve**

Once cooked, drain the **pasta** in a colander and drizzle over a little **olive oil** to stop it sticking together. Add the **pasta** to your **ragu** along with **half** of the **parsley** and **half** the **grated hard italian style cheese**. Toss together. Serve on plates and top with the remaining **parsley** and **grated hard Italian style cheese**.

#### **Buon Appetito!**

#### 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.