



Lamb and Mushroom Ragu with Penne and Cheese

Rapid 20 Minutes • 2 of your 5 a day

N° 14



Carrot



Lamb Mince



Sliced Mushrooms



Penne Pasta



Finely Chopped
Tomatoes with
Onion and Garlic



Tomato Puree



Italian Herbs



Red Wine Stock Paste



Grated Hard Italian Style
Cheese

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
Carrot**	1	2	2
Lamb Mince**	200g	300g	400g
Sliced Mushrooms**	120g	180g	240g
Penne Pasta 13)	200g	300g	400g
Finely Chopped Tomatoes with Onion and Garlic	1 carton	1½ cartons	2 cartons
Tomato Puree	1 sachet	1 sachet	2 sachets
Italian Herbs	½ sachet	1 sachet	1 sachet
Red Wine Stock Paste 14)	1 sachet	2 sachets	2 sachets
Grated Hard Italian Style Cheese 7) 8)**	40g	80g	80g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	554g	100g
Energy (kJ/kcal)	3268 / 781	590 / 141
Fat (g)	22	4
Sat. Fat (g)	10	2
Carbohydrate (g)	100	18
Sugars (g)	23	4
Protein (g)	44	8
Salt (g)	4.33	0.78

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!



1



Get Prepped

- a) Bring a medium saucepan of **water** up to the boil with ½ tsp **salt** for the **pasta**.
- b) Trim and coarsely grate the **carrot**.

2



Start Cooking

- a) Heat a large frying pan on high heat.
- b) When hot, add the **lamb mince** (no oil) and cook until browned, 5-6 mins. **IMPORTANT:** Wash your hands after handling raw meat.
- c) Use a wooden spoon to break it up as it cooks.
- d) Once browned, lower the heat and add the **grated carrot** and the **sliced mushroom**, stir and continue to cook until the **vegetables** are softened, 2-3 mins.

3



Cook the Pasta

- a) Once the pan of **water** is boiling, add the **penne** and cook for 12 mins.

4



Simmer the Sauce

- a) Meanwhile, add the **chopped tomatoes**, **tomato puree**, **Italian herbs** and the **red wine stock pot** to the pan with the **mince**.
 - b) Season with **salt** and **pepper**.
 - c) Bring to a simmer and cook until thick and **tomatoey**, 5-6 mins.
 - d) Add a splash of **water** if you need to.
- IMPORTANT:** The mince is cooked when no longer pink in the middle.

5



Finish Up

- a) Once the **pasta** is cooked, drain it in a colander.
- b) Add the **pasta** to the **sauce**.
- c) Taste and season with **salt** and **pepper**.
- d) Add **half** the **hard Italian style cheese**.
- e) Loosen with a splash of **water** if you need to.

6



Serve

- a) Divide the **pasta** between plates and top with the remaining **hard Italian style 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.