



One Pot Creamy Smokey Beef Pasta

with Red Leicester Cheese and Spinach

Family 25-30 Minutes

10



Beef Mince



Sliced Mushrooms



Smoked Paprika



Dried Oregano



Tomato Puree



Creme Fraiche



Beef Stock Paste



Rigatoni Pasta



Baby Spinach



Red Leicester

Before you start

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

Cooking tools, you will need:

Kettle, Saucepan, Wooden Spoon, Measuring Jug, Ovenproof Dish, Grater, Bowl.

Ingredients

	2P	3P	4P
Beef Mince**	240g	360g	480g
Sliced Mushrooms**	120g	180g	240g
Smoked Paprika	1 sachet	1 sachet	2 sachets
Dried Oregano	1 sachet	1 sachet	2 sachets
Tomato Puree	1 sachet	1½ sachets	2 sachets
Boiling Water*	300ml	450ml	600ml
Creme Fraiche 7)**	75g	100g	150g
Beef Stock Paste	10g	15g	20g
Rigatoni Pasta 13)	180g	270g	360g
Baby Spinach**	40g	100g	100g
Red Leicester 7)**	30g	60g	60g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	345g	100g
Energy (kJ/kcal)	3363 /804	975 /233
Fat (g)	38	11
Sat. Fat (g)	20	6
Carbohydrate (g)	71	21
Sugars (g)	7	2
Protein (g)	44	13
Salt (g)	1.46	0.42

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten

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

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Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

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Get Started

Preheat your oven to 200°C. Fill and boil your kettle. Heat a large ovenproof saucepan or pan on high heat (no oil). When hot, add the **beef mince** and **sliced mushrooms**. Cook until browned, 3-4 mins. **IMPORTANT:** *Wash your hands and equipment after handling raw mince.* Use a wooden spoon to break up the **mince** as it cooks. **TIP:** *If your pan isn't ovenproof, transfer your pasta mix into an ovenproof dish just before you bake it in the oven.*



Add the Spinach

While the **pasta** cooks, put your feet up! Once cooked, remove from your oven, carefully remove the lid and season with **salt** and **pepper**. Pop the **spinach** on top, cover with a lid again and put back into your oven for 2 mins. Remove and stir the **spinach** into the **pasta** until wilted and piping hot. **IMPORTANT:** *The mince is cooked when no longer pink in the middle.*



Add the Flavour

Drain and discard any excess fat from the **beef**, then season with **salt** and **pepper**. Add the **smoked paprika**, **dried oregano** and **tomato puree**. Stir and cook for 1 min. Pour in the **boiling water** (see ingredients for amount) then stir in the **creme fraiche** and **beef stock paste**.



Get Cheesy

Grate the **red Leicester** into the **pasta**, stir together until combined.



Pasta Time

Stir the **rigatoni** into the **sauce**, season with **salt** and **pepper** and bring to a rapid boil. Cover the ovenproof pan with a lid, or transfer the **pasta mix** into an ovenproof dish and cover tightly with tin foil. Bake on the top shelf of your oven until the **pasta** is cooked, 20-25 mins.



Finish and Serve

Taste the **pasta** and add **salt** and **pepper** if you feel it needs it. Serve in bowls.

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.