



Penne Ragu Al Forno with Mozzarella and Chives

Classic 40 Minutes • 1 of your 5 a day

2



Beef Mince



Carrot



Penne Pasta



Tomato Purée



Finely Chopped
Tomatoes with
Onion and Garlic



Red Wine Stock



Chives



Mozzarella



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, Coarse grater, Colander, Measuring Jug and Ovenproof Dish.

Ingredients

	2P	3P	4P
Beef Mince**	240g	360g	480g
Carrot**	1	1	2
Penne Pasta 13	200g	300g	400g
Tomato Purée	1 sachet	1 sachet	2 sachets
Finely Chopped Tomatoes with Onion and Garlic	1 carton	1½ cartons	2 cartons
Red Wine Stock 14	1 sachet	1 sachet	2 sachets
Water for the Sauce*	50ml	75ml	100ml
Chives**	1 bunch	1 bunch	1 bunch
Mozzarella 7 **	1 ball	1 ball	2 balls
Grated Hard Italian Style Cheese 7) 8) **	½ pack	1 pack	1 pack

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	599g	100g
Energy (kJ/kcal)	4061/971	678/162
Fat (g)	36	6
Sat. Fat (g)	19	3
Carbohydrate (g)	100	17
Sugars (g)	26	4
Protein (g)	57	10
Salt (g)	4.15	0.69

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

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Fry the Mince

Preheat your oven to 200°C. Bring a large saucepan of **water** to the boil with ½ tsp of **salt** for the pasta. Meanwhile, heat a drizzle of **oil** in a large frying pan on high heat. When hot, add the **beef mince** and cook until browned, breaking it up with a wooden spoon, 4-5 mins. **TIP:** Drain off any excess fat. **IMPORTANT:** The mince is cooked when it is no longer pink in the middle. Season with **salt** and **pepper**.



Cook the Sauce

Meanwhile, trim the **carrot** (no need to peel) and grate on the coarse side of your grater. Add the **penne** to the boiling **water** and cook for 12 mins. When cooked, drain in a colander, pop back in the pan and drizzle with a little **oil** to stop it sticking together. Once browned, add the **carrots** to the **mince**, stir together then add the **tomato purée**. Cook, stirring, for another minute.



Simmer the Sauce

Pour the **finely chopped tomatoes** into the pan with the **mince** along with the **red wine stock** and **water** (see ingredients for amount), bring to the boil, stirring to dissolve the **stock** then reduce the heat and simmer until thick and tomatoey, 10-12 mins. Season to taste with **salt** and **pepper** if needed. **TIP:** Add a splash of water if you feel it needs it.



Meanwhile....

Meanwhile, finely chop the **chives** (or snip with scissors if easier) then get some washing up out of the way!



Bake

Once the **sauce** has thickened stir it into the **pasta**, along with **half** of the **chives** (use whichever pan is the largest!) and transfer to a large deep ovenproof dish. Drain the **mozzarella** and tear into pieces. Scatter over the top of the **pasta**, then sprinkle over the **grated hard Italian style cheese**. Bake until the **cheese** is melted and bubbly, 8-10 mins.



Serve

Serve the **penne al forno**, sprinkled with the remaining chopped **chives**.

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.