



Penne Ragu Alforno with Cheese and Chives

Family 40 Minutes • 1 of your 5 a day



Beef Mince



Carrot



Penne Pasta



Tomato Puree



Finely Chopped Tomatoes with Onion and Garlic



Red Wine Stock Paste



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, Wooden Spoon, Colander, Grater, Measuring Jug, Ovenproof Dish, Plate.

Ingredients

| | 2P | 3P | 4P |
|--|----------|------------|-----------|
| Beef Mince** | 240g | 360g | 480g |
| Carrot** | 1 | 1 | 2 |
| Penne Pasta 13) | 180g | 270g | 360g |
| Tomato Puree | 1 sachet | 1 sachet | 2 sachets |
| Finely Chopped Tomatoes with Onion and Garlic | 1 carton | 1½ cartons | 2 cartons |
| Water for the Sauce* | 50ml | 75ml | 100ml |
| Red Wine Stock Paste 14) | 1 sachet | 1 sachet | 2 sachets |
| Chives** | 1 bunch | 1 bunch | 1 bunch |
| Mozzarella 7)** | 1 ball | 1 ball | 2 balls |
| Grated Hard Italian Style Cheese 7) 8)** | 25g | 40g | 40g |

*Not Included **Store in the Fridge

Nutrition

| | Per serving | Per 100g |
|--------------------------------|-------------|-------------|
| for uncooked ingredient | 512g | 100g |
| Energy (kJ/kcal) | 3854 /921 | 753 /180 |
| Fat (g) | 37 | 7 |
| Sat. Fat (g) | 20 | 4 |
| Carbohydrate (g) | 86 | 17 |
| Sugars (g) | 20 | 4 |
| Protein (g) | 57 | 11 |
| Salt (g) | 4.35 | 0.85 |

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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Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

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Fry the Mince

Preheat your oven to 200°C. Bring a large saucepan of **water** up 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, 4-5 mins. Break it up with a wooden spoon as it cooks. Season with **salt** and **pepper**. **IMPORTANT:** Wash your hands after handling raw mince. The mince is cooked when it is no longer pink in the middle.



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 into the pan and drizzle with a little **oil** to stop it sticking together. Once the **mince** is browned, add the **carrots**, stir together then add the **tomato puree**. 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 paste** and **water** (see ingredients for amount). Stir together, bring to the boil then reduce the heat and simmer until thickened, 10-12 mins. Season to taste with **salt** and **pepper** if needed. **TIP:** Add a splash of water if you feel it needs it.



Chop the Chives

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



Bake

Once thickened, stir the **sauce** and **pasta** together 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 **hard Italian style cheese**. Bake until the **cheese** is melted and bubbly, 8-10 mins.



Serve

Serve the **penne bake** sprinkled with the remaining **chopped chives** on top.

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.