



# Penne Ragu Alforno with Cheese and Chives

Classic 40 Minutes • 1 of your 5 a day

3



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, Grater, Colander, Ovenproof Dish and Bowl.

## Ingredients

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

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

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	567g	100g
Energy (kJ/kcal)	3933 /940	694 /166
Fat (g)	37	7
Sat. Fat (g)	20	4
Carbohydrate (g)	91	16
Sugars (g)	24	4
Protein (g)	57	10
Salt (g)	4.35	0.77

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!



## 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 min.



## 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). Bring to the boil, stirring to combine, then reduce the heat and simmer until thick, 10-12 mins. Season to taste with **salt** and **pepper** if needed. **TIP:** Add a splash of water if you feel it needs it.



## Finish the Prep

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). 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.