



# Penne Ragu Alforno

with Chives and Mozzarella

N° 10

**FAMILY** Hands On Time: 25 Minutes • Total Time: 40 Minutes • 1 of your 5 a day



Beef Mince



Venison Mince



Carrot



Penne Pasta



Tomato Purée



Finely Chopped Tomatoes with Onion and Garlic



Red Wine Stock Pot



Chives



Mozzarella



Grated Italian Style Hard Cheese



### CUSTOM RECIPE

This is a Custom recipe. If you chose to swap, upgrade or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!




## Before you start

### Basic cooking tools, you will need:

Saucepan, Frying Pan, Coarse Grater, Measuring Jug and Ovenproof Dish.

### Ingredients

	2P	3P	4P
Beef Mince**	240g	360g	480g
 Venison Mince**	300g	400g	600g
Carrot**	1	1	2
Penne Pasta <b>13</b>	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 Pot <b>14</b>	1 pot	1 pot	2 pots
Water*	50ml	75ml	100ml
Chives**	1 bunch	1 bunch	1 bunch
Mozzarella <b>7)</b> **	1 ball	1 ball	2 balls
Hard Italian Style Cheese <b>7) 8)</b> **	½ pack	1 pack	1 pack

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

**Custom Recipe:** Not sure what this is about? Let us explain. We're currently trialing something exciting to make your dinners even more delicious and will be offering Custom recipes to all our customers very soon!

### Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>574g</b>	<b>100g</b>
Energy (kJ/kcal)	4027/963	702/168
Fat (g)	37	6
Sat. Fat (g)	19	3
Carbohydrate (g)	99	17
Sugars (g)	24	4
Protein (g)	57	10
Salt (g)	4.47	0.78
<b>Custom Recipe</b>	<b>Per serving</b>	<b>Per 100g</b>
<b>for uncooked ingredient</b>	<b>604g</b>	<b>100g</b>
Energy (kJ/kcal)	3772/902	625/149
Fat (g)	22	4
Sat. Fat (g)	13	2
Carbohydrate (g)	99	16
Sugars (g)	24	4
Protein (g)	75	12
Salt (g)	4.69	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.

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### 1. 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. **IMPORTANT:** The mince is cooked when it is no longer pink in the middle. Break it up with a wooden spoon as it cooks. Season with **salt** and **pepper**.



### CUSTOM RECIPE

If you've opted for **venison mince** instead of beef mince, just cook it, following the same instructions as the beef.



### 4. Meanwhile....

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



### 2. 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.



### 3. Simmer the Sauce

Pour the **finely chopped tomatoes** into the pan with the **mince** along with the **red wine stock pot** and **water** (see ingredients for amount), bring to the boil, stirring to dissolve the **stock pot** 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.



### 5. 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.



### 6. Serve

Serve the **penne bake**, 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.