



Porky Pappardelle with Spinach

Customer Favourites 20 Minutes • 1 of your 5 a day

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Pork Mince



Italian Herbs



Pappardelle



Worcester Sauce



Red Wine Stock



Finely Chopped Tomatoes



Baby Spinach



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, Colander and Measuring Jug.

Ingredients

	2P	3P	4P
Pork Mince**	240g	360g	480g
Italian Herbs	1 sachet	1 sachet	2 sachets
Pappardelle 13)	200g	300g	400g
Worcester Sauce 13)	1 sachet	1 sachet	2 sachets
Finely Chopped Tomatoes	1 carton	1½ cartons	2 cartons
Red Wine Stock 14)	1 sachet	1½ sachets	2 sachets
Water for the Sauce*	50ml	75ml	100ml
Baby Spinach**	100g	150g	200g
Grated Hard Italian Style Cheese 7) 8)**	40g	60g	80g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	497g	100g
Energy (kJ/kcal)	2897 /692	583 /139
Fat (g)	23	5
Sat. Fat (g)	10	2
Carbohydrate (g)	77	16
Sugars (g)	17	4
Protein (g)	41	8
Salt (g)	2.98	0.60

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

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Fry the Pork

a) Bring a large saucepan of **water** to the boil over high heat with ½ tsp of **salt**.

b) Heat a drizzle of **oil** in a large frying pan on high heat and add the **pork**. Cook until browned, 2-3 mins. Break it up with a spoon as it cooks.

IMPORTANT: *The mince is cooked when it is no longer pink in the middle.*

c) Sprinkle over the **Italian herbs** and cook, stirring, for another minute.



Wilt the Spinach

a) When the **sauce** is cooked, stir in the **spinach** a handful at a time and simmer until tender, 4-5 mins.



Cook the Pasta

a) Add the **pappardelle** to the saucepan of boiling **water** and cook until tender, 10 mins.

b) When cooked, drain in a colander and drizzle with a little **oil** to stop it sticking together.



Finish Up

a) Toss the drained **pappardelle** through the **sauce** along with **half** the **hard Italian style cheese** (if it's easier, transfer everything to the **pasta** saucepan to combine).

b) Taste and season with **salt** and **pepper** if needed.



Make the Sauce

a) Meanwhile add the **Worcester sauce** to the **pork** (see ingredients for amount) and allow to bubble away until evaporated.

b) Stir in the **finely chopped tomatoes**, **red wine stock paste**, **water** (see ingredients for amount) and a pinch of **sugar** (if you have any).

c) Bring to the boil, stirring to dissolve the **stock pot**, then reduce the heat to medium and simmer rapidly until the **sauce** is thick and **tomatoey**, 5-6 mins. **TIP:** *Add a splash more water if it gets too thick.*



Serve

a) Serve the **poriky pappardelle** in bowls finished with a sprinkle of the remaining **hard Italian style cheese**.

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.