

Porky Pappardelle with Spinach

Rapid 20 Minutes · 1 of your 5 a day













Pappardelle





Red Wine Stock Paste



Finely Chopped Tomatoes with

Worcester Sauce



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, Wooden Spoon, Colander, Measuring Jug, Bowl.

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
Red Wine Stock Paste 14)	1 sachet	1½ sachets	2 sachets
Water for the Sauce*	50ml	75ml	100ml
Finely Chopped Tomatoes with Onion and Garlic	1 carton	1½ cartons	2 cartons
Baby Spinach**	100g	150g	200g
Grated Hard Italian Style Cheese 7) 8)**	40g	65g	80g

Nutrition

	Per serving	Per 100g
for uncooked ingredient	497g	100g
Energy (kJ/kcal)	2978 /712	599 /143
Fat (g)	24	5
Sat. Fat (g)	10	2
Carbohydrate (g)	80	16
Sugars (g)	20	4
Protein (g)	41	8
Salt (g)	4.34	0.87

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 13) Gluten 14) Sulphites

*Not Included **Store in the Fridge

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.

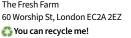
Contact

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







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: Wash your hands after handling raw meat. The mince is cooked when no longer pink in the middle.
- **c)** Sprinkle over the **Italian herbs** and cook, stirring, for another minute.



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.



Make the Sauce

- a) Meanwhile add the **Worcester sauce** to the **pork** 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 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.



Wilt the Spinach

a) When the **sauce** is cooked, stir in the **spinach** a handful at a time until wilted, 2-3 mins.



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.



Serve

a) Serve the porky 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.