



Porky Pappardelle with Spinach and Cheese

Classic 20 Minutes • 1 of your 5 a day

3



Pork Mince



Onion



Garlic Clove



Italian Style Herbs



Pappardelle



Worcester Sauce



Finely Chopped
Tomatoes



Red Wine Stock
Paste



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, Garlic Press, Colander and Measuring Jug.

Ingredients

	2P	3P	4P
Pork Mince**	240g	360g	480g
Onion**	1	1	1
Garlic Clove**	1	2	2
Italian Style Herbs**	1 pot	1 pot	1 pot
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 Paste 14	1 sachet	1½ sachets	2 sachets
Sugar for the Sauce*	1 tsp	1½ tsp	2 tsp
Water for the Sauce*	50ml	75ml	100ml
Baby Spinach**	100g	150g	200g
Grated Hard Italian Style Cheese** 7) 8)	40g	65g	80g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	591g	100g
Energy (kJ/kcal)	3059 /731	517 /124
Fat (g)	24	4
Sat. Fat (g)	10	2
Carbohydrate (g)	83	14
Sugars (g)	22	4
Protein (g)	42	7
Salt (g)	3.16	0.53

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 Pork

a) Bring a large saucepan of **water** to the boil with **½ tsp salt** for the **pasta**.

b) Heat a drizzle of **oil** in a large frying pan on medium-high heat and add the **pork**. Cook until browned, 2-3 mins. Use a spoon to break it up as it cooks, then drain and discard any excess fat.

IMPORTANT: *Wash your hands and equipment after handling raw mince. The mince is cooked when no longer pink in the middle.*

c) Meanwhile, halve, peel and thinly slice the **onion**. Peel and grate the **garlic** (or use a garlic press).

d) Add the **onion** to the **pork** and cook until softened, 4-5 mins. Sprinkle over the **Italian style herbs**, add the **garlic** and cook, stirring, for 1 more min.



Wilt the Spinach

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



Cook the Pasta

a) When boiling, add the **pappardelle** to the **water** and bring back to the boil. Cook until tender, 10 mins.

b) Once cooked, drain in a colander and pop back in the pan. Drizzle with **oil** and stir through 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** and allow to bubble away until evaporated.

b) Stir in the **finely chopped tomatoes**, **red wine stock paste**, **sugar** and **water for the sauce** (see ingredients for both amounts).

c) Bring to the boil, then reduce the heat to medium and simmer rapidly until the **sauce** is thick, 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.