



Quick Fusilli Ragu

with Honey Dressed Salad



XXXX-

XXXX



Beef Mince



Finely Chopped Tomatoes with Basil



Tomato Purée



Beef Stock Powder



Worcester Sauce



Fusilli



Mozzarella Cheese



Cucumber



Cherry Plum Tomatoes



Lemon



Honey



Italian Style Grated Hard Cheese

MEAL BAG

30 mins

2.5 of your 5 a day

4

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Large Saucepan, Frying Pan, Measuring Jug, Colander** and **Ovenproof Dish**. Now, let's get cooking!



1 START THE RAGU

Put a large saucepan of water with a pinch of salt on to boil for the pasta. Heat a drizzle of **oil** in a frying pan over medium heat. Once hot, add the **beef mince** along with a pinch of **salt** and **pepper**. Cook until browned, about 5 mins. Use a wooden spoon to break it up as it cooks.



2 SIMMER THE RAGU

Once the **beef** has browned, add the **finely chopped tomatoes, tomato purée, stock powder, Worcester sauce** and **water** (see ingredients for amount). Stir to dissolve the **stock powder** and simmer until the **ragu** is thick and tomatoey, 10-12 mins.



3 COOK THE PASTA

Meanwhile, add the **fusilli** (see ingredients for amount) to the pan of boiling water. Cook for 9 mins then drain in a colander and drizzle with a little **oil** to stop it sticking.



4 MAKE THE DRESSING

While the pasta cooks, drain and tear the **mozzarella** into small pieces. Trim the **cucumber** then quarter lengthways. Chop widthways into small pieces. Halve the **cherry plum tomatoes**. Squeeze the **juice** from the **lemon** into a large bowl. Add the **honey** and **olive oil** (see ingredients for amount), season with **salt** and **pepper** and mix together with a fork. Preheat your grill to high.



5 ADD THE CHEESE

When the **ragu** has thickened and the **pasta** is cooked and drained, add the **pasta** to the **ragu**. Add **half** the **mozzarella pieces** and **half** the **Italian style hard cheese**. Stir together. Transfer the **pasta** to an ovenproof dish (or leave it in the pan if it's ovenproof), scatter over the remaining **mozzarella** and sprinkle on the rest of the **Italian style hard cheese**. Pop under your grill until golden and bubbly, 5 mins.



6 SERVE

If everyone wants their **salad** dressed, add all the **cucumber** and **tomato** to the bowl with the **dressing** and toss to coat. If little ones would prefer their **salad** plain, just set some aside for them first. Serve the **fusilli ragu bake** with some **salad** on the side. **Enjoy!**

2 - 4 PEOPLE INGREDIENTS

In order of use

	2P	3P	4P
Beef Mince *	250g	375g	500g
Finely Chopped Tomatoes with Basil	½ carton	¾ carton	1 carton
Tomato Purée	½ sachet	¾ sachet	1 sachet
Beef Stock Powder	½ sachet	¾ sachet	1 sachet
Worcester Sauce	½ sachet	¾ sachet	1 sachet
Water*	25ml	40ml	50ml
Fusilli 13)	200g	300g	400g
Mozzarella Cheese 7) *	1 ball	1½ balls	2 balls
Cucumber *	½	¾	1
Cherry Plum Tomatoes	½ small punnet	¾ small punnet	1 small punnet
Lemon *	¼	½	½
Honey	½ sachet	¾ sachet	1 sachet
Olive Oil*	1 tbsp	2 tbsp	2 tbsp
Italian Style Grated Hard Cheese 7) 8) *	½ pack	¾ pack	1 pack

*Not Included

* Store in the Fridge

NUTRITION FOR UNCOOKED INGREDIENT	PER SERVING 511G	PER 100G
Energy (kJ/kcal)	3266 / 781	640 / 153
Fat (g)	27	5
Sat. Fat (g)	15	3
Carbohydrate (g)	86	17
Sugars (g)	18	3
Protein (g)	45	9
Salt (g)	1.95	0.38

Nutrition for uncooked ingredients based on 2 person recipe.

ALLERGENS

7) Milk 8) Egg 13) Gluten

🧼 Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

👍 THUMBS UP OR THUMBS DOWN?

Head online or use our app to rate this recipe or get in touch via hello@hellofresh.co.uk



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!

