



Quick Fusilli Ragu

with Mozzarella and Honey Dressed Leaves



HELLO HONEY

Bees collect nectar from approximately 2 million flowers and fly over 55,000 miles to make 1 pound of honey.



Beef Mince



Onion



Celery



Plum Tomatoes



Beef Stock Pot



Worcester Sauce



Fusilli



Cheddar Cheese



Mozzarella Cheese



Cucumber



Lemon



Honey



Olive Oil



Peashoots

MEAL BAG

- Hands on: **15 mins**
- Total: **25 mins**
- 5** of your **5** a day
- Enjoy within **3** days
- Family Box

Ragu is a slow cooked meat-based sauce that is traditionally served with pasta. We've sped it up a little in this tasty pasta bake, topped with mozzarella and served with delicate honey dressed leaves. Delicious!

BEFORE YOU START

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



1 PREP THE VEGGIES

Heat a drizzle of **oil** in a frying pan over medium heat. Once hot, add the **beef mince** to the pan with a pinch of **salt** and **black pepper**. Cook until browned, 5 mins. Break it up with a wooden spoon. Halve, peel and thinly slice the **onion** into half moons. Chop the **celery** into small ½cm cubes. Put a large saucepan of water on to boil with a pinch of **salt** for the pasta.



2 SIMMER THE RAGU

Once the **beef** has browned, add the **onion** and **celery**. Cook until soft, 5 mins. Pour in the **plum tomatoes**, **beef stock pot** and **Worcester sauce**. Stir to dissolve the **stock pot** and break up the **tomatoes** with a spoon. Simmer until the **ragu** is thick and **tomatoey**, 10 mins.



3 COOK THE PASTA

Meanwhile, add the **fusilli** (you don't need the whole pack!) to the pan of boiling water. Cook for 9 mins until al dente. ★ **TIP**: 'Al dente' simply means the pasta is cooked through but has a tiny bit of firmness left in the middle - if it's not quite there yet, just cook for a little longer.



4 MAKE THE DRESSING

Grate the **cheddar cheese**, thinly slice half the **mozzarella** and tear the rest into small chunks. Chop the **cucumber** into 1cm chunks. Squeeze a little **lemon juice** into a large bowl and add the **honey** and **olive oil** (amount specified in the ingredient list). Season with **salt** and **black pepper** and mix together with a spoon. Preheat your grill to high.



5 ADD THE CHEESE

Once the **ragu** has thickened and the **pasta** is cooked, drain the **pasta** in a colander and add it to the **ragu**. Add **half** the **cheddar cheese** and the **mozzarella chunks**. Stir together. Transfer the **mixture** to an ovenproof dish (or leave it in the pan if it's ovenproof), sprinkle over the remaining **cheddar cheese** and lay the **mozzarella slices** on top. Pop under your grill until golden and bubbly, 5 mins.



6 SERVE

Add the **peashoots** and **cucumber** to the dressing and toss to combine. Serve the **fusilli ragu** in bowls with the **honey dressed leaves** on top. **Enjoy!**

4 PEOPLE INGREDIENTS

Beef Mince	500g
Onion, sliced	2
Celery, chopped 9)	2 sticks
Plum Tomatoes	2 tins
Beef Stock Pot	1
Worcester Sauce	3 tbsps
Fusilli 1)	360g
Cheddar cheese, grated 7)	30g
Mozzarella Cheese, sliced and torn 7)	2 balls
Cucumber, chopped	1
Lemon	1
Honey	2 tbsps
Olive Oil *	2 tbsps
Peashoots	1 bag

*Not Included

NUTRITION	PER SERVING	PER 100G
Energy (kcal)	932	124
(kJ)	3912	519
Fat (g)	38	5
Sat. Fat (g)	18	2
Carbohydrate (g)	87	12
Sugars (g)	26	3
Protein (g)	60	8
Salt (g)	1.97	0.26

ALLERGENS

1)Gluten 7)Milk 9)Celery

Beef Stock Pot Ingredients: Water, Yeast Extract, Flavourings, Salt, Glucose, Sugar, Beef Jus (2%), Stabiliser (Tara Gum), Onion Juice, Ground Bay, Ground Black pepper

THUMBS UP OR THUMBS DOWN?

Either way we want to know what you think! Feedback is what makes us tick, so head online or use our app to rate this recipe. You can even give us a call and chat to us directly on 0207 138 9055, or shoot an email to hello@hellofresh.co.uk and we'll get back to you.

You made this, now show it off! Share your creations with us:

    #HelloFreshSnaps

