



Ultimate Spaghetti and Meatballs

with Bacon, Parmigiano Reggiano, Garlic Bread and Salad

35

Ultimate 35-40 Minutes • 1 of your 5 a day



Garlic Clove



Panko Breadcrumbs



Beef Mince



Spaghetti



Bacon Lardons



Tomato Passata



Red Wine Jus Paste



Parmigiano Reggiano



Ciabatta



Premium Baby Leaf Mix



Balsamic Glaze

Pantry Items

Oil, Salt, Pepper, Sugar, Olive Oil

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Saucepan, garlic press, baking tray, colander and bowl.

Ingredients

Ingredients	2P	3P	4P
Garlic Clove**	3	4	6
Panko Breadcrumbs 13)	10g	15g	20g
Beef Mince**	240g	360g	480g
Spaghetti 13)	180g	270g	360g
Bacon Lardons**	60g	90g	120g
Tomato Passata	1 carton	1½ cartons	2 cartons
Red Wine Jus Paste 10) 14)	22g	33g	44g
Parmigiano Reggiano** 7)	40g	60g	80g
Ciabatta 13)	1	1½	2
Premium Baby Leaf Mix**	50g	75g	100g
Balsamic Glaze 14)	1 sachet	2 sachets	2 sachets
Pantry	2P	3P	4P
Salt for the Breadcrumbs*	½ tsp	½ tsp	1 tsp
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Sugar for the Sauce*	1 tsp	1½ tsp	2 tsp
Water for the Sauce*	200ml	300ml	400ml
Olive Oil for the Garlic Bread*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	4175 /998	891 /213
Fat (g)	37.5	8.0
Sat. Fat (g)	15.0	3.2
Carbohydrate (g)	106.6	22.8
Sugars (g)	13.3	2.8
Protein (g)	58.0	12.4
Salt (g)	4.85	1.04

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **10)** Celery **13)** Cereals containing gluten
14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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1



Start the Meatballs

Preheat your oven to 220°C/200°C fan/gas mark 7.

Bring a large saucepan of **water** to the boil with ½ **tsp salt**. Peel and grate the **garlic** (or use a garlic press).

In a large bowl, combine the **breadcrumbs**, **salt** and **water for the breadcrumbs** (see pantry for both amounts) and a **third** of the **garlic**. Add the **beef mince** and season with **pepper**, then mix together using your hands.

4



Add the Flavour

Add **half** the remaining **garlic** to the **bacon** and stir-fry for 30 secs.

Stir in the **passata**, **red wine jus paste**, **sugar** and **water for the sauce** (see pantry for both amounts). Bring to the boil, then reduce the heat and simmer until thickened, 5-6 mins.

Meanwhile, in a small bowl, mix together the remaining **garlic**, **half** the **Parmigiano Reggiano** and the **olive oil for the garlic bread** (see pantry for amount).

2



Shape and Bake

Roll the **mince** into even-sized balls, 5 per person.

Pop the **meatballs** onto a large baking tray and bake on the top shelf of your oven until browned on the outside and cooked through, 12-15 mins.

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

Once cooked, remove from the oven.

5



Garlic Bread Time

Halve the **ciabatta** and lay onto a baking tray, cut-side up. Spread the **cheesy mixture** on top.

Bake the **garlic bread** on the top shelf of your oven until golden, 6-7 mins.

When everything is ready, stir the **meatballs** and **cooked spaghetti** through the **sauce**, simmer until piping hot, 1-2 mins. Add a splash of **water** if it's a little dry.

Mix in **half** the remaining **cheese**, then remove from the heat.

3



Bring on the Bacon

Meanwhile, add the **spaghetti** to the pan of **boiling water** and bring back to the boil. Cook until tender, 8 mins.

Once cooked, drain in a colander and pop back in the pan. Drizzle with **oil** and stir to stop it sticking together.

While the **spaghetti** cooks, heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **bacon lardons**. Stir-fry until golden, 4-5 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook lardons thoroughly.

6



Finish and Serve

Share the **spaghetti and meatballs** between your bowls, then sprinkle with the remaining **cheese**.

Drizzle the **salad** with the **balsamic glaze** and serve alongside.

Pop the **cheesy garlic bread** on the side to finish.

Enjoy!