

Italian Beef Ragu & Rosemary Pangrattato

with Fettuccine & Pear Salad

Grab your Meal Kit with this symbol



Garlic



Brown Onion



Pear



Carrot



Rosemary



Panko Breadcrumbs



Garlic & Herb Seasoning



Beef Mince



Fettuccine



Chopped Tomatoes



Beef-Style Stock Powder



Italian Herbs



Grated Parmesan Cheese



Mixed Salad Leaves

 Hands-on: 30-40 mins
Ready in: 40-50 mins

This sumptuous yet simple pasta is absolute decadence, from the rich beef ragu infused with Italian herbs, to the bite from the grated Parmesan cheese. Don't be too surprised if the bowls are left licked clean!

Pantry items

Olive Oil, Butter, Red Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	3 cloves	6 cloves
brown onion	1 (medium)	1 (large)
pear	1	2
carrot	1	2
rosemary	1 stick	2 sticks
panko breadcrumbs	½ packet	1 packet
garlic & herb seasoning	1 sachet	1 sachet
beef mince	1 small packet	1 medium packet
fettuccine	1 packet	2 packets
chopped tomatoes	1 tin	2 tins
butter*	30g	60g
beef-style stock powder	1 sachet	2 sachets
Italian herbs	1 sachet	1 sachet
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
red wine vinegar*	1 tbs	2 tbs
mixed salad leaves	1 bag (30g)	1 bag (60g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3970kJ (947Cal)	544kJ (130Cal)
Protein (g)	48.8g	6.7g
Fat, total (g)	29.1g	4.0g
- saturated (g)	15.1g	2.1g
Carbohydrate (g)	115g	15.8g
- sugars (g)	28.3g	3.9g
Sodium (mg)	1860mg	255mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

Bring a large saucepan of salted water to the boil. Finely chop the **garlic**. Finely chop the **brown onion**. Thinly slice the **pear**. Grate the **carrot** (unpeeled). Pick and finely chop the **rosemary**. In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Add the **panko breadcrumbs** (see ingredients) and toast, tossing, until golden, **2-3 minutes**. Add the **rosemary** and 1/3 of the **garlic** and cook until fragrant, **1 minute**. Season with **salt** and **pepper**. Transfer to a bowl.



Finish the ragu

Add the **chopped tomatoes**, **butter**, reserved **pasta water** (1/2 cup for 2 people / 1 cup for 4 people), **beef-style stock powder** and **Italian herbs** to the frying pan. Stir to combine. Reduce the heat to medium and simmer until slightly thickened, **4-6 minutes**.

TIP: Add a splash more reserved pasta water if the sauce looks dry!



Start the ragu

Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Add the **onion** and **carrot** and cook until softened, **6-8 minutes**. Add the **garlic & herb seasoning** and remaining **garlic** and cook until fragrant, **1 minute**. Add the **beef mince** and cook, breaking up with a spoon, until browned, **4-5 minutes**.



Bring it all together

Add the cooked **fettuccine** and **grated Parmesan cheese** to the **ragu**. Gently toss to coat and season to taste. Set aside. In a large bowl, combine the **red wine vinegar** and a drizzle of **olive oil**. Season with **salt** and **pepper**. Add the **pear** and **mixed salad leaves** and toss to coat.



Cook the pasta

While the veggies are cooking, add the **fettuccine** to the boiling water and cook until 'al dente', **9 minutes**. Reserve some **pasta water** (3/4 cup for 2 people / 1 1/2 cups for 4 people), drain the **pasta**, then return to the saucepan and drizzle with **olive oil** to prevent sticking.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.



Serve up

Divide the Italian beef ragu and fettuccine between bowls. Sprinkle over the garlic-rosemary pangrattato. Serve with the pear salad.

Enjoy!