



# Pork & Veggie Spaghetti Bolognese

with Cheesy Garlic Bread

Grab your Meal Kit with this symbol



Celery



Garlic



Parsley



Ciabatta



Pork Mince



Garlic & Herb Seasoning



Crushed & Sieved Tomatoes



Tomato Paste



Beef-Style Stock Powder



Spaghetti



Shredded Cheddar Cheese



Baby Spinach Leaves

Hands-on: **30-40 mins**  
Ready in: **35-45 mins**

This bolognese – packed with all the rich flavours of a classic Italian sauce – will scarcely have you believing it only took around half an hour to whip up. Silky baby spinach and celery melt into this dish, creating a mouth-watering meal you'll make time and time again.

## Pantry items

Olive Oil, Butter

## 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 · Oven tray lined with baking paper

### Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
celery	1 stalk	2 stalks
garlic	2 cloves	4 cloves
parsley	1 bunch	1 bunch
ciabatta	1	2
pork mince	1 medium packet	1 large packet
garlic & herb seasoning	1 sachet	1 sachet
crushed & sieved tomatoes	½ tin	1 tin
tomato paste	1 packet	2 packets
beef-style stock powder	1 sachet	1 sachet
water*	½ cup	1 cup
butter*	30g	60g
spaghetti	1 packet	2 packets
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
baby spinach leaves	1 bag (60g)	1 bag (120g)

\*Pantry Items

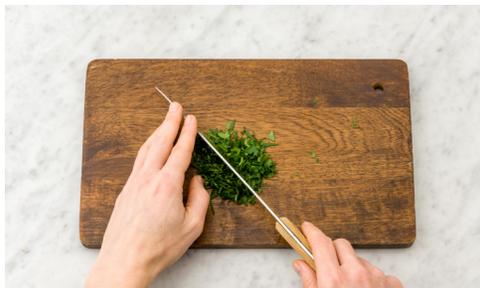
### Nutrition

	Per Serving	Per 100g
Energy (kJ)	4270kJ (1020Cal)	791kJ (189Cal)
Protein (g)	60.9g	11.3g
Fat, total (g)	35.2g	6.5g
- saturated (g)	18.2g	3.4g
Carbohydrate (g)	109g	20.1g
- sugars (g)	14.4g	2.7g
Sodium (mg)	1730mg	321mg

### Allergens

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

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



## 1. Get prepped

Preheat the oven to **240°C/220°C fan-forced**. Bring a large saucepan of salted water to the boil. Finely chop the **celery**. Finely chop the **garlic** (or use a garlic press). Finely chop the **parsley** leaves. Slice the **ciabatta** in half lengthways, then slice each half across the diagonal.

**TIP:** Grate the celery if you prefer!



## 4. Cook the spaghetti

While the sauce is cooking, add the **spaghetti** to the boiling water and cook until 'al dente', **10 minutes**. Reserve some **pasta water**. Drain the **spaghetti**, then return to the saucepan with a **drizzle of olive oil** to prevent sticking.

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



## 2. Start the bolognese

In a large frying pan, heat a **drizzle of olive oil** over a high heat. Add the **pork mince** and **celery** and cook, breaking up with a spoon, until just browned, **3-5 minutes**.



## 5. Make the garlic bread

While the spaghetti is cooking, combine the **shredded Cheddar cheese**, **garlic** and **parsley** in a small bowl. Season with **salt** and **pepper**. Place the **cheesy-garlic mixture** over the cut side of the **ciabatta** pieces, then transfer to an oven tray lined with baking paper. Bake until golden, **5 minutes**. While the cheesy garlic bread is baking, stir the **baby spinach leaves** through the **bolognese sauce** until the spinach has wilted, **1 minute**.

**TIP:** Add a splash of reserved pasta water if the bolognese is too thick.



## 3. Make it saucy

Add the **garlic & herb seasoning**, **crushed & sieved tomatoes** (see ingredients list), **tomato paste**, **beef-style stock powder**, the **water** and **butter**. Bring to the boil, then simmer, stirring occasionally, until the sauce has reduced and thickened, **6-8 minutes**. Season to taste.



## 6. Serve up

Divide the spaghetti between bowls and top with the pork and veggie bolognese. Serve with the cheesy garlic bread.

**Enjoy!**