



# Porky Pappardelle

with Spinach

**RAPID** 20 Minutes

N° 3



Pork Mince



Italian Herbs



Pappardelle



Worcester Sauce



Finely Chopped Tomatoes



Red Wine Stock Pot



Baby Spinach



Hard Italian Style Cheese

## Before you start

Our fruit, veggies and herbs need a wash before you use them!

### Basic cooking tools you will need:

Large Saucepan, Large Frying Pan, Colander and Measuring Jug.

### Ingredients

	2P	3P	4P
Pork Mince**	240g	360g	480g
Italian Herbs	1 pot	1 pot	1 pot
Pappardelle <b>13</b> )	200g	300g	400g
Worcester Sauce <b>13</b> )	½ sachet	¾ sachet	1 sachet
Finely Chopped Tomatoes	1 carton	1½ cartons	2 cartons
Red Wine Stock Pot <b>14</b> )	1 pot	1½ pots	2 pots
Water for the Sauce*	50ml	75ml	100ml
Baby Spinach**	1 small bag	1 large bag	1 large bag
Hard Italian Style Cheese <b>7) 8</b> )**	1 pack	1½ packs	2 packs

\*Not Included \*\* Store in the Fridge

### Nutrition

	Per serving	Per 100g
for uncooked ingredients	502g	100g
Energy (kJ/kcal)	3266 / 781	651 / 156
Fat (g)	33	7
Sat. Fat (g)	14	3
Carbohydrate (g)	76	15
Sugars (g)	15	3
Protein (g)	43	9
Salt (g)	3.25	0.65

Nutrition for uncooked ingredients based on 2 person recipe.

### Allergens

**7)** Milk **8)** Egg **13)** Gluten **14)** Sulphites

Wash your hands before and after handling ingredients.

Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

### Contact

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Packed in the UK



## 1. Fry the Pork

**a)** Bring a large saucepan of **water** to the boil over high heat with ½ tsp of **salt**.

**b)** Heat a drizzle of **oil** in a large frying pan on high heat and add the **pork**. Cook until browned, 2-3 mins. Break it up with a spoon as it cooks.

**IMPORTANT:** The mince is cooked when it is no longer pink in the middle.

**c)** Sprinkle over the **Italian herbs** and cook, stirring, for another minute.



## 4. Wilt the Spinach

**a)** When the **sauce** is cooked, stir in the **spinach** a handful at a time to wilt, 2-3 mins.



## 2. Cook the Pasta

**a)** Add the **pappardelle** to the saucepan of boiling **water** and cook until tender, 10 mins.

**b)** When cooked, drain in a colander and drizzle with a little **oil** to stop it sticking together.



## 5. Finish Up

**a)** Toss the drained **pappardelle** through the **sauce** along with **half** the **hard Italian style cheese** (if it's easier, transfer everything to the pasta saucepan to combine).

**b)** Taste and season with **salt** and **pepper** if needed.



## 3. Make the Sauce

**a)** Meanwhile add the **Worcester sauce** to the **pork** (see ingredients for amount) and allow to bubble away until evaporated.

**b)** Stir in the **finely chopped tomatoes**, **red wine stock pot**, **water** (see ingredients for amount) and a pinch of **sugar** (if you have any).

**c)** Bring to the boil, stirring to dissolve the **stock pot**, then reduce the heat to medium and simmer rapidly until the **sauce** is thick and tomatoey, 5-6 mins. **TIP:** Add a splash more water if it gets too thick.



## 6. Serve

**a)** Serve the **poriky pappardelle** in bowls finished with a sprinkle of the remaining **hard Italian style cheese**.

**Enjoy!**

**There may be changes to ingredients in recipes:**

**Allergens:** Always check the packaging of individual products/ingredients for up to date information.

**Missing Ingredients:** You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.