Speedy Beef Ragu Tortellini with Rocket-Pear Salad

FRESH & FAST Box to plate: 15 mins

Grab your Fresh & Fast Meal Kit

Nutrition Per Serving: Energy 3417kJ/816Cal | Protein 46.5g | Fat, total 33.2g - saturated 14.5g | Carbohydrate 76.9g - sugars 23.2g | Sodium 1981 mg

Get ready

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

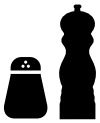
You'll need
(along with the basics)

Large Frying Pan

Medium Saucepan

From the pantry

Olive Oil



Salt & Pepper

From the cool pouch

	2P	4P
Beef Mince	**1 small pkt**	**1 large pkt**
Balsamic Vinaigrette Dressing	**1/2 tub** (12ml)	**1 tub** (25ml)
Spinach & Ricotta Tortellini	**1 pkt**	**2 pkts**

Allergens

Always read product labels for the most up-to-date allergen information. Visit **HelloFresh.com.au/foodinfo** for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1. Sizzle

Beef Mince

Italian Herbs

Garlic & Herb Seasoning

Tomato Paste

Silverbeet

Tomato Sugo

- Heat **olive oil** in a large frying pan over a high heat
- Add **beef** and cook until browned, **3-4 mins**
- Stir in **Italian herbs, garlic & herb seasoning** and **tomato paste**
- Chop **silverbeet** and stir through until wilted, **1-2 minutes**
- Add **tomato sugo** and stir. Remove from heat

2. Simmer

Spinach & Ricotta Tortellini

- Boil a kettle of water
- Pour the water into a saucepan over a high heat
- Bring back to the boil, add **tortellini** and cook until al dente, **3 mins**
- Using a slotted spoon, transfer **tortellini** to the frying pan along with a **dash** of **pasta water**
- Toss to combine and **season**

3. Toss

Pear

Rocket Leaves

Balsamic Vinaigrette Dressing

Parsley

- Finely chop **pear**
- Grab a bowl and combine **pear**, **rocket** and **dressing**
- Toss and **season**
- Roughly chop **parsley**
- Divide **tortellini** and **salad** between bowls and garnish with **parsley**