



# Herby Pork Ragu

with Linguine, Cheese and Chives

Family 30-35 Minutes • 1 of your 5 a day

3



Garlic Clove



British Pork and  
Oregano Sausage Meat



Finely Chopped  
Tomatoes with  
Onion and Garlic



Red Wine  
Stock Paste



Linguine



Chives



Grated Hard  
Italian Style Cheese



Fresh  
Tagliatelle

#### Pantry Items

Oil, Salt, Pepper, Sugar

#### ⚡ Make it Quick

If you chose to make this recipe quicker,  
then just follow the instructions  
on the back of this card.

Happy cooking!

## 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, frying pan and colander.

## Ingredients

Ingredients	2P	3P	4P
Garlic Clove**	2	3	4
British Pork and Oregano Sausage Meat** <b>14)</b>	225g	340g	450g
Finely Chopped Tomatoes with Onion and Garlic	1 carton	1½ cartons	2 cartons
Red Wine Stock Paste <b>14)</b>	28g	42g	56g
Linguine <b>13)</b>	180g	270g	360g
Chives**	1 bunch	1 bunch	1 bunch
Grated Hard Italian Style Cheese** <b>7) 8)</b>	40g	80g	80g
Fresh Tagliatelle** <b>8) 13)</b>	200g	300g	400g
<b>Pantry</b>	<b>2P</b>	<b>3P</b>	<b>4P</b>
Sugar for the Sauce*	1 tsp	1½ tsp	2 tsp

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

## Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>442g</b>	<b>100g</b>	<b>452g</b>	<b>100g</b>
Energy (kJ/kcal)	3343/799	757/181	2709/648	600/143
Fat (g)	27.8	6.3	28.2	6.2
Sat. Fat (g)	12.5	2.8	12.5	2.8
Carbohydrate (g)	92.9	21.0	60.5	13.4
Sugars (g)	21.0	4.8	18.9	4.2
Protein (g)	37.0	8.4	31.7	7.0
Salt (g)	5.75	1.30	5.74	1.27

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

## Allergens

**7)** Milk **8)** Egg **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, mollusc, milk, egg, mustard, celery, soya, cereals containing 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. Be careful when adding water to hot pans while cooking.

## Contact

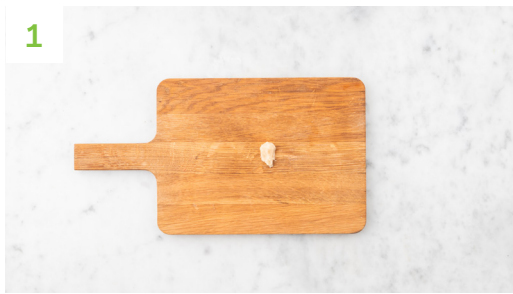
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## Get Prepped

Put a large saucepan of **water** on to boil with **½ tsp salt** for the **pasta**.

Peel and grate the **garlic** (or use a garlic press).



## Fry the Sausage Meat

Heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **sausage meat** and fry until browned, 5-6 mins. Use a spoon to break it up as it cooks, then drain and discard any excess fat.

**IMPORTANT:** Wash your hands and equipment after handling raw meat.



## Build the Flavour

Stir the **garlic** into the **sausage meat** and cook until fragrant, 1 min.



## Simmer the Ragu

Add the **chopped tomatoes**, **red wine stock paste** and **sugar for the sauce** (see pantry for amount) to the **sausage meat**, then stir together and bring to a simmer.

Allow to cook until the **ragu** has reduced and thickened, 12-15 mins. Taste and season with **salt** and **pepper** if needed. **IMPORTANT:** The *sausage meat is cooked when no longer pink in the middle.*

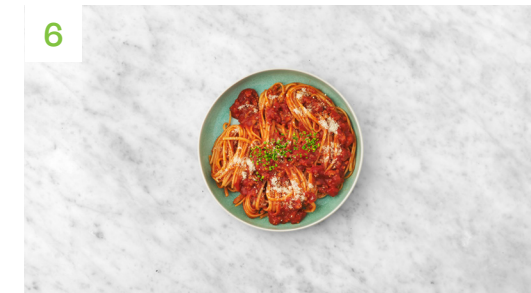


## Cook the Pasta

While the **ragu** simmers, add the **linguine** to your pan of **boiling water** and bring back to the boil. Cook until tender, 12 mins.

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

While the **pasta** cooks, roughly chop the **chives** (use scissors if easier).



## Combine and Serve

When everything's ready, add the **cooked pasta** to the **ragu** and stir through **half** the **grated hard Italian style cheese**.

Toss together, adding a splash of **water** if the **sauce** is a little too thick.

Share the **pork linguine** between your bowls and top with the **chives** and the remaining **cheese**.

## Enjoy!

### Make it Quick

If you've chosen the quick version, cook the **tagliatelle** for 3-4 mins instead, then continue as instructed.