



Pork Polpette in Rich Tomato Sauce with Rigatoni, Spinach and Cheese

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

3



Garlic Clove



Mixed Herbs



Breadcrumbs



British Pork Mince



Rigatoni Pasta



Dried Oregano



Tomato Passata



Red Wine Stock Paste



Baby Spinach



Grated Hard Italian Style Cheese



British Beef Mince

Pantry Items

Oil, Salt, Pepper, Sugar, Butter

↔ Swap to Beef Mince

If you chose to swap to beef mince, then just follow the instructions on the back of this card.

Happy cooking!



Our Pork Polpette in Rich Tomato Sauce is inspired by the classic Italian dish polpette al sugo, roughly translating to meatballs in tomato sauce. Here, we're using pork instead of the traditional beef, but it's all still delicious!

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, bowl, baking tray, colander and frying pan.

Ingredients

Ingredients	2P	3P	4P
Garlic Clove**	2	3	4
Mixed Herbs	1 sachet	1 sachet	2 sachets
Breadcrumbs 13	10g	19g	25g
British Pork Mince**	240g	360g	480g
Rigatoni Pasta 13	180g	270g	360g
Dried Oregano	1 sachet	1 sachet	2 sachets
Tomato Passata	1 carton	1½ cartons	2 cartons
Red Wine Stock Paste 14	28g	42g	56g
Baby Spinach**	40g	60g	80g
Grated Hard Italian Style Cheese** 7) 8)	20g	30g	40g
British Beef Mince**	240g	360g	480g
Pantry	2P	3P	4P
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Water for the Breadcrumbs*	2 tbsps	3 tbsps	4 tbsps
Sugar for the Sauce*	1 tsp	1½ tsp	2 tsp
Water for the Sauce*	100ml	150ml	200ml
Butter*	20g	30g	40g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g	Custom Recipe	
			Per serving	Per 100g
for uncooked ingredient	448g	100g	448g	100g
Energy (kJ/kcal)	3594 /859	803 /192	3368 /805	752 /180
Fat (g)	39.0	8.7	32.4	7.2
Sat. Fat (g)	17.1	3.8	15.9	3.5
Carbohydrate (g)	85.2	19.0	84.9	19.0
Sugars (g)	13.5	3.0	13.2	3.0
Protein (g)	40.8	9.1	44.1	9.8
Salt (g)	3.80	0.85	3.80	0.85

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.

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Make your Meatballs

Preheat your oven to 220°C/200°C fan/gas mark 7. Bring a large saucepan of **water** to the boil with ½ **tsp salt** for the **rigatoni**.

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

In a large bowl, combine the **mixed herbs, breadcrumbs, salt** and **water for the breadcrumbs** (see pantry for both amounts), then add the **pork mince** and **half the garlic**.

Season with **pepper** and mix together with your hands. Roll into evenly-sized balls, 5 per person.

IMPORTANT: Wash your hands and equipment after handling raw mince.

↔ Swap to Beef Mince

If you've chosen to get **beef mince** instead of **pork**, cook the recipe in the same way.



Add the Spinach

Once the **sauce** has thickened, add the **spinach** a handful at a time until wilted and piping hot, 1-2 mins.

Stir in the **butter** (see pantry for amount) until melted.



Ready, Steady, Bake

Pop the **meatballs** onto a large baking tray.

When the oven is hot, bake on the top shelf until browned on the outside and cooked through, 12-15 mins. **IMPORTANT:** The **meatballs** are cooked when no longer pink in the middle.

Once the **water** is boiling, add the **rigatoni** and bring back to the boil. Cook until tender, 12 mins.

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



Combine and Stir

Once the **sauce** has thickened, stir the **cooked meatballs, pasta** and **cheese** through the **tomato sauce**. Toss to coat.

Taste and season with **salt** and **pepper** if needed. Add a splash of **water** if the **sauce** is a little too thick.



Simmer the Tomato Sauce

While everything cooks, heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the remaining **garlic** and fry for 1 min.

Stir in the **dried oregano, passata, red wine stock paste, sugar** and **water for the sauce** (see pantry for both amounts). Bring to the boil, then reduce the heat to medium so the **sauce** is simmering.

Cook, stirring occasionally, until slightly thickened, 4-5 mins.



Serve

Share the **meatball pasta** between your bowls.

Enjoy!