



# Penne Ragu Alforno with Cheese and Chives

Classic 40 Minutes • 1 of your 5 a day

2



Beef Mince



Onion



Carrot



Garlic Clove



Penne Pasta



Tomato Puree



Finely Chopped Tomatoes



Red Wine Stock Paste



Chives



Mozzarella



Grated Hard Italian Style Cheese

## Before you start

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

## Cooking tools, you will need:

Saucepan, Frying Pan, Grater, Garlic Press, Colander, Measuring Jug and Ovenproof Dish.

## Ingredients

	2P	3P	4P
Beef Mince**	240g	360g	480g
Onion**	1	1	1
Carrot**	1	1	2
Garlic Clove**	1	2	2
Penne Pasta <b>13)</b>	180g	270g	360g
Tomato Puree	1 sachet	1 sachet	2 sachets
Finely Chopped Tomatoes	1 carton	1½ cartons	2 cartons
Red Wine Stock Paste <b>14)</b>	1 sachet	1 sachet	2 sachets
Sugar for the Sauce*	½ tsp	1 tsp	1 tsp
Water for the Sauce*	50ml	75ml	100ml
Chives**	1 bunch	1 bunch	1 bunch
Mozzarella** <b>7)</b>	1 ball	1 ball	2 balls
Grated Hard Italian Style Cheese** <b>7) 8)</b>	25g	40g	40g

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

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>621g</b>	<b>100g</b>
Energy (kJ/kcal)	3957/946	638/152
Fat (g)	37	6
Sat. Fat (g)	20	3
Carbohydrate (g)	93	15
Sugars (g)	26	4
Protein (g)	57	9
Salt (g)	2.99	0.48

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

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

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

## Contact

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HelloFresh UK

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## Fry the Mince

Preheat your oven to 200°C. Bring a large saucepan of **water** up to the boil with ½ **tsp salt** for the **pasta**. Meanwhile, heat a drizzle of **oil** in a large frying pan on high heat. When hot, add the **beef mince** and cook until browned, 4-5 mins. Break it up with a spoon as it cooks. Season with **salt** and **pepper**. **IMPORTANT:** *Wash your hands after handling raw mince. The mince is cooked when it is no longer pink in the middle.*



## Cook the Sauce

Meanwhile, halve, peel and thinly slice the **onion**. Trim the **carrot** (no need to peel) and grate on the coarse side of your grater. Peel and grate the **garlic** (or use a garlic press). Add the **penne** to the boiling **water** and bring back to the boil. Cook until tender, 12 mins. When cooked, drain in a colander and pop back into the pan. Drizzle with a little **oil** to stop it sticking together. Once the **mince** is browned, drain and discard any excess fat. Add the **onion**, stir together and cook until the **onion** has softened, 4-5 mins.



## Simmer the Sauce

Add the **carrot** and **garlic** to the **mince**, stir together then add the **tomato puree**. Cook, stirring, for 1 more min. Pour the **finely chopped tomatoes** into the pan with the **mince** along with the **red wine stock paste**, **sugar** and **water for the sauce** (see ingredients for both amounts). Bring to the boil, stir to combine, then reduce the heat and simmer until thick, 10-12 mins. Season to taste with **salt** and **pepper** if needed. **TIP:** *Add a splash of water if you feel it needs it.*



## Finish the Prep

Meanwhile, finely chop the **chives** (use scissors if easier). Drain the **mozzarella** and tear into pieces.



## Bake

Once thickened, stir the **sauce** and **pasta** together along with **half** of the **chives** (use whichever pan is the largest). Transfer to a large, deep ovenproof dish. Scatter the **mozzarella** over the top of the **pasta**, then sprinkle over the **hard Italian style cheese**. Bake until the **cheese** is melted and bubbly, 8-10 mins.



## Serve

Serve the **penne bake** with the remaining **chives** sprinkled on top.

## 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.