



Penne Ragu Alforno with Cheese and Chives

Classic 35-40 Minutes • 1 of your 5 a day

2



Beef Mince



Carrot



Penne Pasta



Tomato Puree



Finely Chopped
Tomatoes with
Onion and Garlic



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!
Wash your hands before and after prep.

Cooking tools

Saucepan, frying pan, colander and ovenproof dish.

Ingredients

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

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	562g	100g
Energy (kJ/kcal)	3917 /936	697 /167
Fat (g)	37.3	6.6
Sat. Fat (g)	20.5	3.6
Carbohydrate (g)	89.5	15.9
Sugars (g)	21.3	3.8
Protein (g)	57.7	10.3
Salt (g)	4.40	0.78

Nutrition for uncooked ingredients based on 2 person recipe.

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, milk, egg, mustard, celery, soya, 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.

Contact

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Fry the Mince

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 **pasta**.

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

When the **oil** is hot, add the **beef mince** and cook until browned, 4-5 mins. Season with **salt** and **pepper**. Use a spoon to break it up as it cooks.

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



Finish the Prep

Meanwhile, finely chop the **chives** (use scissors if easier).

Drain the **mozzarella** and tear into pieces.



Start the Sauce

Meanwhile, trim and coarsely grate the **carrot** (no need to peel).

When your pan of **water** is boiling, add the **penne** 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.

Once the **mince** is browned, drain and discard any excess fat. Stir in the **carrot**, then add the **tomato puree**. Cook, stirring, for 1 min.



Bake your Penne Ragu

Once thickened, stir the **cooked pasta** and **half** the **chives** into your **ragu sauce** and combine well (use whichever pan is 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 on the top shelf of your oven until the **cheese** is melted and bubbly, 8-10 mins.



Simmer the Flavours

Add the **finely chopped tomatoes** to the **mince** along with the **red wine stock paste** and **water for the sauce** (see ingredients for amount). Bring to the boil, stirring to combine, then lower the heat and simmer until thickened, 10-12 mins.

Once cooked, season to taste with **salt** and **pepper** if needed. Add a splash of water if you feel it needs it. **IMPORTANT:** The mince is cooked when no longer pink in the middle.



Serve

When ready, serve the **penne ragu al forno** with the remaining **chives** sprinkled on top.

Enjoy!