



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

Childhood Classics 30-35 Minutes • 1 of your 5 a day

10



Garlic Clove



Mixed Herbs



Panko Breadcrumbs



Pork Mince



Rigatoni Pasta



Dried Oregano



Tomato Passata



Red Wine Stock Paste



Baby Spinach



Grated Hard Italian Style Cheese

Pantry Items

Oil, Salt, Pepper, Sugar, Butter

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, frying pan and colander.

Ingredients

Ingredients	2P	3P	4P
Garlic Clove**	2	3	4
Mixed Herbs	1 sachet	1 sachet	2 sachets
Panko Breadcrumbs 13)	10g	15g	20g
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
Pantry	2P	3P	4P
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
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 for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3595 / 859	939 / 225
Fat (g)	39.1	10.2
Sat. Fat (g)	17.1	4.5
Carbohydrate (g)	84.9	22.2
Sugars (g)	13.4	3.5
Protein (g)	41.2	10.8
Salt (g)	3.62	0.95

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, 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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Make your Meatballs

Preheat your oven to 220°C/200°C fan/gas mark 7.

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).

In a large bowl, combine the **mixed herbs**, **breadcrumbs**, **salt** and **water for the meatballs** (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.



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.

Meanwhile, add the **pasta** to your pan of **boiling water** and bring back to the boil. Cook until tender, 12 mins.



Combine and Stir

When the **meatballs** are cooked, stir them through the **tomato sauce**.

Once the **pasta** is cooked, drain in a colander, then add them to the pan of **meatballs** and **sauce**. Stir to combine.

Taste and season with **salt** and **pepper** if needed, adding a splash of **water** if it's a little too thick.



Simmer the Tomato Sauce

While the **pasta** 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 until the **sauce** is simmering.

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



Serve

Share the **meatball pasta** between your bowls and sprinkle over the **hard Italian style cheese** to finish.

Enjoy!