



Ultimate Pork Ragu and Fresh Tagliatelle with Mushrooms, Crispy Bacon, Garlic Ciabatta and Pesto

35

Ultimate 35-40 Minutes • 2 of your 5 a day



Streaky Bacon



Pork Mince



Sliced Mushrooms



Fresh Tagliatelle



Worcester Sauce



Finely Chopped Tomatoes with Onion and Garlic



Red Wine Jus Paste



Garlic Clove



Ciabatta



Fresh Pesto



Parmigiano Reggiano

Pantry Items
Oil, Salt, Pepper, Sugar, Olive Oil

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, baking tray, frying pan, colander and garlic press.

Ingredients

Ingredients	2P	3P	4P
Streaky Bacon**	4 rashers	6 rashers	8 rashers
Pork Mince**	240g	360g	480g
Sliced Mushrooms**	80g	120g	180g
Fresh Tagliatelle** 8) 13)	200g	300g	400g
Worcester Sauce 13)	15g	22g	30g
Finely Chopped Tomatoes with Onion and Garlic	1 carton	1½ cartons	2 cartons
Red Wine Jus Paste 10) 14)	15g	22g	30g
Garlic Clove**	1	2	2
Ciabatta 13)	1	1½	2
Fresh Pesto** 7)	32g	50g	64g
Parmigiano Reggiano** 7)	20g	30g	40g
Pantry	2P	3P	4P
Sugar*	1 tsp	1½ tsp	2 tsp
Water for the Sauce*	100ml	150ml	200ml
Olive Oil for the Garlic Bread*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	589g	100g
Energy (kJ/kcal)	3985 /952	677 /162
Fat (g)	50.4	8.6
Sat. Fat (g)	17.2	2.9
Carbohydrate (g)	75.8	12.9
Sugars (g)	19.6	3.3
Protein (g)	46.4	7.9
Salt (g)	5.11	0.87

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

Allergens

7) Milk 8) Egg 10) Celery 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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Bake the Bacon

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 **tagliatelle**.

Lay the **bacon** in a single layer onto a baking tray and bake on the middle shelf of your oven until golden brown and crispy, 10-15 mins.

IMPORTANT: Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.



Sauce Things Up

While everything cooks, pour the **Worcester sauce** into the **pork** and allow to evaporate, 1 min.

Stir in the **chopped tomatoes**, **red wine jus paste**, **sugar** and **water for the sauce** (see pantry for both amounts).

Bring to a boil, then turn the heat down to medium and simmer until slightly thickened, 6-8 mins.



Get Frying

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

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

Season with **salt** and **pepper**. **IMPORTANT:** Wash your hands and equipment after handling raw mince. It's cooked when no longer pink in the middle.



Garlic Ciabatta Time

Meanwhile, peel and grate the **garlic** (or use a garlic press).

Halve the **ciabatta** and lay onto a baking tray, cut-side up.

Spread over the **garlic** and drizzle with the **olive oil for the garlic bread** (see pantry for amount).

Bake the **garlic ciabatta** on the top shelf of your oven until golden, 5-6 mins.



Cook the Pasta

When your pan of **water** is boiling, add the **tagliatelle** and bring back to the boil. Cook until tender, 3-4 mins.

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



Finish and Serve

When everything's ready, add the **cooked pasta** to the **sauce** and toss to combine. Taste and season with **salt** and **pepper** if needed.

Share your **ultimate pork ragu** between your bowl. Crumble over the **crispy bacon**, then top with the **Parmigiano Reggiano**.

Mix the **pesto** with a little **olive oil** in a small bowl to thin it, then spoon over the **pasta**.

Cut the **garlic ciabatta** into triangles and serve alongside.

Enjoy!