

Ultimate Spaghetti and Meatballs

with Bacon, Parmigiano Reggiano and Salad

Ultimate

30-35 Minutes • 1 of your 5 a day











Garlic Clove





Mixed Herbs







Bacon Lardons

Spaghetti



Tomato Passata



Jus Paste

Rocket



Parmigiano Reggiano





Balsamic Glaze

Pantry Items Oil, Salt, Pepper, Sugar

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools
Garlic press, bowl, baking tray, colander and frying pan.

Ingredients

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Ingredients	2P	3P	4P
Garlic Clove**	2	3	4
Panko Breadcrumbs 13)	10g	15g	20g
Mixed Herbs	1 sachet	1 sachet	2 sachets
Beef Mince**	240g	360g	480g
Spaghetti 13)	180g	270g	360g
Bacon Lardons**	60g	90g	120g
Tomato Passata	1 carton	1%cartons	2 cartons
Red Wine Jus Paste 10) 14)	22g	33g	44g
Parmigiano Reggiano** 7)	40g	60g	80g
Rocket**	20g	40g	40g
Balsamic Glaze 14)	12ml	24ml	24ml
Pantry	2P	3P	4P
Salt for the Breadcrumbs*	½ tsp	½ tsp	1 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*	200ml	300ml	400ml

^{*}Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	407g	100g
Energy (kJ/kcal)	3645 /871	895/214
Fat (g)	33.8	8.3
Sat. Fat (g)	14.6	3.6
Carbohydrate (g)	87.3	21.4
Sugars (g)	13.8	3.4
Protein (g)	55.1	13.5
Salt (g)	4.46	1.09

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

Allergens

7) Milk 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

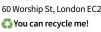
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Get Prepping

Preheat your oven to 220°C/200°C fan/gas mark 7. Bring a large saucepan of **water** to the boil with 1/2 tsp salt. Peel and grate the garlic (or use a garlic press).

In a large bowl, combine the breadcrumbs, mixed herbs, salt and water for the breacrumbs (see pantry for both amounts) and half the garlic.



Make your Meatballs

them onto a large baking tray.

Add the **beef mince** to the **breadcrumbs**. Season with **pepper** and mix together with your hands. Roll into even-sized balls, 5 per person, and pop

Bake the **meatballs** on the top shelf of your oven until browned on the outside and cooked through, 12-15 mins. IMPORTANT: Wash your hands and equipment after handling raw mince. They're cooked when no longer pink in the middle.

Once cooked, remove from the oven.



Cook the Spaghetti

Meanwhile, add the spaghetti to the pan of boiling water and bring back to the boil. Cook until tender, 8 mins.

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



Simmer the Sauce

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

Once hot, add the bacon lardons. Stir-fry until golden, 4-5 mins. IMPORTANT: Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.

Add the remaining **garlic** and stir-fry for 30 secs.

Stir in the passata, red wine jus paste, sugar and water for the sauce (see pantry for both amounts). Bring to the boil, then reduce the heat and simmer until thickened, 5-6 mins.



Combine and Stir

When everything's ready, add the meatballs and cooked spaghetti to the sauce. Toss to coat, then simmer until piping hot, 1-2 mins. Add splash of water if it's a little dry.

Stir through the Parmigiano Reggiano, then remove from the heat.



Finish and Serve

Share your ultimate spaghetti and meatballs between your bowls.

Drizzle the rocket with the balsamic glaze and serve alongside.

Enjoy!