



# Penne Ragu Al Forno

with Chives and Hard Italian Style Cheese

Customer Favourites 40 Minutes • 1 of your 5 a day

35



Beef Mince



Carrot



Penne Pasta



Tomato Purée



Finely Chopped Tomatoes with Onion and Garlic



Red Wine Stock Sachet



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, Chopping Board, Sharp Knife, Colander, Measuring Jug and Ovenproof Dish.

## Ingredients

	2P	3P	4P
Beef Mince**	240g	360g	480g
Carrot**	1	1	2
Penne Pasta <b>13</b>	200g	300g	400g
Tomato Purée	1 sachet	1 sachet	2 sachets
Finely Chopped Tomatoes with Onion and Garlic	1 carton	1½ cartons	2 cartons
Red Wine Stock Sachet <b>14</b>	1 sachet	1 sachet	2 sachets
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> **	20g	30g	40g

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

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	599g	100g
Energy (kJ/kcal)	4044 /967	675 /161
Fat (g)	37	6
Sat. Fat (g)	19	3
Carbohydrate (g)	100	17
Sugars (g)	24	4
Protein (g)	57	10
Salt (g)	4.34	0.73

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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## Fry the Mince

Preheat your oven to 200°C. Bring a large saucepan of **water** up to the boil with 0.5 tsp of **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 wooden spoon as it cooks and drain any excess fat from the pan. **IMPORTANT:** *The mince is cooked when no longer pink in the middle.* Season with **salt** and **pepper**.



## Cook the Sauce

Meanwhile, trim the **carrot** (no need to peel) and grate on the coarse side of your grater. Add the **penne** to the boiling **water** and cook for 12 mins. When cooked, drain in a colander, pop back in the pan and drizzle with a little **oil** to stop it sticking together. Once browned, add the **carrots** to the **mince**, stir together then add the **tomato purée**. Cook, stirring, for another minute.



## Simmer the Sauce

Pour the **finely chopped tomatoes** into the pan with the **mince** along with the **red wine stock sachet** and **water** (see ingredients for amount), bring to the boil, stirring to dissolve the **stock** then reduce the heat and simmer until thick and tomatoey, 10-12 mins. Season to taste with **salt** and **pepper** if needed. **TIP:** *Add a splash of water if you feel it needs it.*



## Meanwhile....

Meanwhile, finely chop the **chives** (or snip with scissors if easier!) then get some washing up out of the way!



## Bake

Once thickened, stir the **sauce** and **pasta** together along with **half** of the **chives** (use whichever pan is the largest!) and transfer to a large deep ovenproof dish. Drain the **mozzarella** and tear into pieces. Scatter 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**, sprinkled with the remaining chopped **chives**.

## 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.