



BBQ Beef Ragu Rigatoni

with fresh chilli and melted cheese

Classic 20-25 mins • Optional spice

1



Beef Mince



Beef Stock



Onion



Garlic



Grated Cheddar



Dried Rigatoni



Chilli



Worcester Sauce



Passata



BBQ Sauce



Bell Pepper

Pantry Items: Water, Oil, Salt, Pepper

Before you start

Our fruit, veg and herbs need a wash before you use them!

Cooking tools you will need

Grater, Colander

Ingredients

	2P	4P
Beef Mince	250 g	500 g
Beef Stock	1 sachet	2 sachets
Onion	1 unit	2 units
Garlic	1 unit	2 units
Grated Cheddar	50 g	100 g
Dried Rigatoni	180 g	360 g
Chilli	1 unit	2 units
Worcester Sauce	1 sachet	2 sachets
Passata	1 pack	2 packs
BBQ Sauce	2 sachets	4 sachets
Bell Pepper	1 unit	2 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	519 g	100 g
Energy (kJ/kcal)	3416.7 kJ/ 816.6 kcal	658.3 kJ/ 157.3 kcal
Fat (g)	30.1 g	5.8 g
Sat. Fat (g)	14.7 g	2.8 g
Carbohydrate (g)	86.9 g	16.7 g
Sugars (g)	18.5 g	3.6 g
Protein (g)	47 g	9.1 g
Salt (g)	2.1 g	0.4 g

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Contact

Thumbs up or thumbs down?
Head online or use the app to
rate this recipe.



You can recycle me!



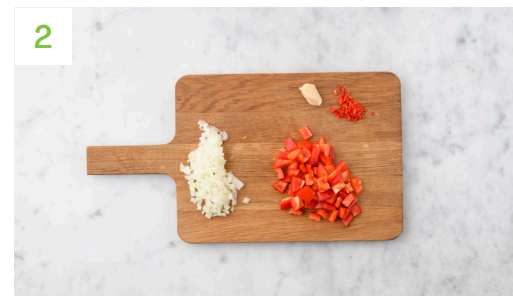
Cook the Pasta

- Boil a pot of **salted water** for the **rigatoni**.
- When boiling, add the **rigatoni** and cook until softened, 12 mins.
- Once cooked, drain in a colander and pop back in the pot.
- Drizzle with **oil** and stir through to stop it sticking together.



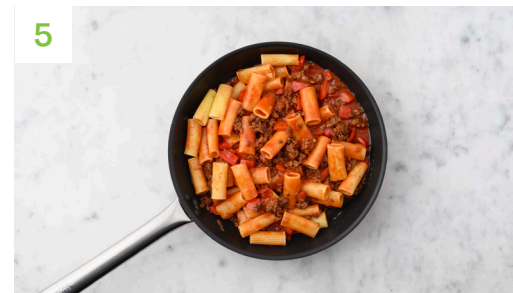
Start the Sauce

- Once the **garlic** has cooked, add the **passata**, **beef stock** and 100ml **water** (double for 4p).
- Bring to a boil and reduce the heat to a simmer.
- Cook until thickened, 8-10 mins.



Prep the Veg

- Meanwhile, halve the **pepper** and discard the core and seeds. Chop into 1cm chunks (or as small as you can get it).
- Halve, peel and chop the **onion** into small pieces.
- Peel and grate the **garlic** (or use a garlic press).
- Halve the **chilli** lengthways, deseed then finely chop.



Add the Rigatoni

- Once everything has cooked, pop the **BBQ sauce** into the pan and bring to the boil.
- Season the **beef** to taste with **salt** and **pepper**.
- Pop the drained **rigatoni** into the pan with the **beef**.
- Mix well to combine and remove from the heat.



Make the Mince

- Place a pan over high heat with a drizzle of **oil**.
- When hot, add the **beef mince**, **bell pepper** and chopped **onion**.
- Cook until the **beef** is browned and veg is tender, 5-6 mins. Use a wooden spoon to break up the **beef** as it cooks.
- When cooked, add the **garlic** and **Worcester sauce**. Cook stirring frequently, 1 min. **IMPORTANT:** Wash your hands and equipment after handling raw meat. The mince is cooked when no longer pink in the middle.



Finish and Serve

- Share the **BBQ beef pasta** between your bowls.
- Top with the **grated cheese** and a sprinkle of chopped **chilli** (use less if you don't like spice).

Enjoy!