



Easy Bolognese Rigatoni

with cheese and cherry tomatoes

Classic Quick Cook 20-25 mins

3



Beef Mince



Dried Rigatoni



Grated Cheese Mix



Onion



Cherry Tomatoes



Carrot



Chopped Tomatoes



Basil

Before you start

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

Cooking tools you will need

Grater, Colander, Lid, Pot

Ingredients

	2P	4P
Beef Mince	250 g	500 g
Dried Rigatoni	180 g	360 g
Grated Cheese Mix	50 g	100 g
Onion	1 unit	2 units
Cherry Tomatoes	125 g	250 g
Carrot	1 unit	2 units
Chopped Tomatoes	1 pack	2 packs
Basil	10 g	20 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	637.5 g	100 g
Energy (kJ/kcal)	3423.9 kJ/ 818.3 kcal	537.1 kJ/128.4 kcal
Fat (g)	28.6 g	4.5 g
Sat. Fat (g)	14 g	2.2 g
Carbohydrate (g)	89.8 g	14.1 g
Sugars (g)	17.8 g	2.8 g
Protein (g)	47.5 g	7.4 g
Salt (g)	1.6 g	0.3 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?
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Make the Pasta

- Boil a large pot of **salted water** for the **rigatoni**.
- When boiling, add the **rigatoni** to the **water** and bring back to the boil.
- 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.

TIP: *If you're in a hurry you can boil the water in your kettle.*



Start the Sauce

- Add the halved **tomatoes** to the **mince** and cook for a further 2-3 mins.
- Reduce heat to low, pour in the **chopped tomatoes** with 1 tbsp **sugar** (double for 4p).
- Stir everything together and simmer for 2-3 mins. **IMPORTANT:** The mince is cooked when no longer pink in the middle.
- Season to taste with **salt** and **pepper**.



Prep the Veg

- Meanwhile, halve, peel and thinly slice the **onion**.
- Coarsely grate the **carrot**.
- Halve the **tomatoes**.
- Pick and roughly tear the **basil leaves**.



Simmer the Sauce

- After simmering, toss the cooked **pasta** and half the torn **basil** leaves into the sauce.
- Sprinkle the **cheese** over the **pasta**.
- Cover and continue to simmer for 1 min, until the **cheese** has melted slightly.



Cook the Mince

- Place a large pan over medium-high heat with a drizzle of **oil**.
- Add the **onion** to the pan and fry until softened, stirring occasionally, 4-5 mins.
- Add the **carrot** and **beef mince** and fry until browned, 5-6 mins. Use a spoon to break it up as it cooks.
- Season with **salt** and **pepper**. **IMPORTANT:** Wash your hands and equipment after handling raw mince.



Finish and Serve

- Divide the **pasta** between bowls.
- Garnish with the remaining **basil**.

Enjoy!