



Easy Linguine Bolognese with cheese and cherry tomatoes

Family Quick Cook 20-25 mins

6



Pork Mince



Onion



Cherry Tomatoes



Carrot



Parsley



Dried Linguine



Chopped Tomato
with Onion & Garlic



Worcester Sauce



Grated Cheese

Pantry Items: Oil, Water, Salt, Pepper, Sugar

Before you start

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

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Colander, grater, pan with lid

Ingredients

	2P	4P
Pork Mince	250 g	500 g
Onion	1 unit	2 units
Cherry Tomatoes	125 g	250 g
Carrot	1 unit	2 units
Parsley	5 g	10 g
Dried Linguine	180 g	360 g
Chopped Tomato with Onion & Garlic	1 pack	2 packs
Worcester Sauce	1 sachet	2 sachets
Grated Cheese	50 g	100 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	644.5 g	100 g
Energy (kJ/kcal)	3389 kJ/ 810 kcal	525.8 kJ/ 125.7 kcal
Fat (g)	27 g	4.2 g
Sat. Fat (g)	11.8 g	1.8 g
Carbohydrate (g)	94.3 g	14.6 g
Sugars (g)	21.3 g	3.3 g
Protein (g)	47.6 g	7.4 g
Salt (g)	3 g	0.5 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

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

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Make the Pasta

- Boil a large pot of **salted water** for the **linguine**.
- When boiling, add the **linguine** 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 (off the heat).
- Drizzle with **oil** and stir through to prevent sticking.

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



Start the Sauce

- Once the mince is browned, add the **cherry tomatoes, chopped tomatoes, Worcester sauce** and ½ tsp **sugar** (double for 4p) to the pan.
- Stir everything together and simmer for 5-6 mins. **IMPORTANT:** Mince is cooked when no longer pink in the middle.
- Season to taste with **salt** and **pepper**.

TIP: Loosen the sauce with a splash of water if necessary!



Prep the Veg

- Meanwhile, halve, peel and thinly slice the **onion**.
- Coarsely grate the **carrot**.
- Halve the **tomatoes**.
- Roughly chop the **parsley** (stalks and all).



Simmer the Sauce

- After simmering, stir the cooked **pasta** and **half** the **parsley** 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, carrot** and **pork mince** and fry until the **mince** is browned, 6-8 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 **linguine** bolognese between bowls.
- Garnish with the remaining **parsley**.

Enjoy!