



Paprika Pork Mince Pasta

with bell pepper and parsley

Family Quick Cook 20 – 25 mins

6



Pork Mince



Onion



Paprika



Passata



Creme Fraiche



Bell Pepper



Garlic



Dried Rigatoni



Grated Cheese



Parsley



Worcester Sauce

Pantry Items: Oil, Pepper, Salt, Water



Rate your recipe!

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

Ingredients

| | 2P | 4P |
|-----------------|----------|-----------|
| Pork Mince | 240 g | 480 g |
| Onion | 1 unit | 2 units |
| Paprika | 1 sachet | 2 sachets |
| Passata | 1 pack | 2 packs |
| Creme Fraiche | 65 g | 110 g |
| Bell Pepper | 1 unit | 2 units |
| Garlic | 1 unit | 2 units |
| Dried Rigatoni | 180 g | 360 g |
| Grated Cheese | 50 g | 100 g |
| Parsley | 5 g | 10 g |
| Worcester Sauce | 1 sachet | 2 sachets |

Nutrition

| | Per serving | Per 100g |
|--------------------------|------------------------|-----------------------|
| for uncooked ingredients | 525.5 g | 100 g |
| Energy (kJ/kcal) | 3627.5 kJ/ 867 kcal | 690.3 kJ/ 165 kcal |
| Fat (g) | 33.8 g | 6.4 g |
| Sat. Fat (g) | 16.7 g | 3.2 g |
| Carbohydrate (g) | 92.6 g | 17.6 g |
| Sugars (g) | 21.1 g | 4 g |
| Protein (g) | 44.8 g | 8.5 g |
| Salt (g) | 3.1 g | 0.6 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.

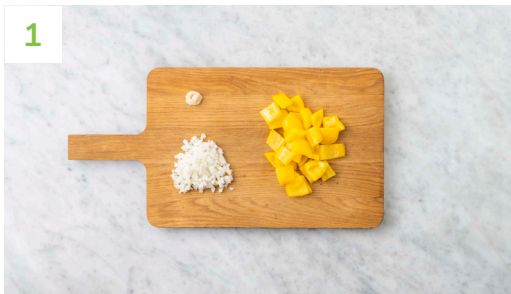
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Cook the Pasta

- Boil a large pot of **salted water** for the **pasta**.
- When boiling, add the **pasta** and bring back to the boil. Cook until softened, 12 mins.
- Drain in a colander and return to the pot, off the heat. Drizzle with **oil** and toss to prevent sticking.
- Meanwhile, halve, peel and finely chop the **onion**. Peel and grate the **garlic** (or use a garlic press).
- Halve and deseed the **pepper**. Chop into 2cm chunks.

TIP: To save time you can boil the water in your kettle.



Finish and Serve

- Divide the **pasta** between deep plates or bowls.
- Top with a dollop of **creme fraiche**.
- Garnish with the **parsley** and remaining **cheese**.

Enjoy!



Fry the Mince

- Meanwhile, place a pan over medium-high heat with a drizzle of **oil**.
- Fry the **onion** until softened, 4-5 mins.
- Add the **pork, garlic** and **paprika**.
- Fry until browned, 5-6 mins. Break the **pork** up with a spoon as it cooks. Season with **salt** and **pepper**. **IMPORTANT:** Wash hands and equipment after handling raw mince. Mince is cooked when no longer pink in the middle.
- Add the **pepper, passata, Worcester sauce** and ½ tsp **sugar** (double for 4p). Cook for 6-8 mins.



Coat the Rigatoni

- Add the cooked **pasta** to the pan along with **half** the **cheese**.
- Mix well to evenly coat.
- Taste and season with **salt** and **pepper**.
- Cook until the **pasta** is warmed through, 2-3 mins.
- Meanwhile, roughly chop the **parsley** (stalks and all).