



Mexican-inspired Beef Rigatoni

with paprika and creme fraiche

20 – 25 mins

3



Beef Mince



Onion



Paprika



Passata



Creme Fraiche



Bell Pepper



Garlic



Dried Rigatoni



Grated Cheese



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
Beef 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
Worcester Sauce	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	523 g	100 g
Energy (kJ/kcal)	3803.3 kJ/ 909 kcal	727.2 kJ/ 173.8 kcal
Fat (g)	37.3 g	7.1 g
Sat. Fat (g)	19.6 g	3.7 g
Carbohydrate (g)	92.4 g	17.7 g
Sugars (g)	21.1 g	4 g
Protein (g)	45.6 g	8.7 g
Salt (g)	3.1 g	0.6 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.

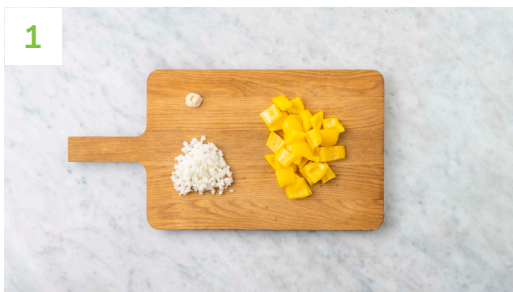
Contact

Share your creations with
#HelloFreshIreland

Any questions? Contact our customer care team at [hellofresh.ie/about/faq](https://www.hellofresh.ie/about/faq)



You can recycle me!



Cook the Pasta

- Boil a pot of **salted water** for the **pasta**.
- When boiling, add the **pasta**, bring back to the boil and cook until softened, 10-12 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 remaining **cheese**.

Enjoy!



Fry the Mince

- Place a pan over medium-high heat with a drizzle of **oil**.
- Fry the **onion** until softened, 4-5 mins.
- Add the **beef, garlic** and **paprika**. **IMPORTANT:** Wash hands and equipment after handling raw mince. Mince is cooked when no longer pink in the middle.
- Fry until browned, 5-6 mins. Break the **beef** up with a spoon as it cooks. Season with **salt** and **pepper**.



Add the Rigatoni

- Add the **pepper, passata** and **Worcester sauce**. Cook for 6-8 mins.
- 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.