



Mexican-inspired Beef Rigatoni

with paprika and cheddar

Classic Quick Cook 20-25 mins

3



Beef Mince



Onion



Paprika



Chopped Tomatoes



Creme Fraiche



Bell Pepper



Garlic



Dried Rigatoni



Grated Cheddar



Parsley

Pantry Items: Oil, Pepper, Salt, Water

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
Onion	1 unit	2 units
Paprika	1 sachet	2 sachets
Chopped Tomatoes	½ pack	1 pack
Creame Fraiche	62.5 g	125 g
Bell Pepper	1 unit	2 units
Garlic	1 unit	2 units
Dried Rigatoni	180 g	360 g
Grated Cheddar	50 g	100 g
Parsley	10 g	20 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	525.2 g	100 g
Energy (kJ/kcal)	3792.5 kJ/ 906.4 kcal	722 kJ/ 172.6 kcal
Fat (g)	42.2 g	8 g
Sat. Fat (g)	22.5 g	4.3 g
Carbohydrate (g)	81.1 g	15.4 g
Sugars (g)	13.9 g	2.6 g
Protein (g)	47.3 g	9 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.

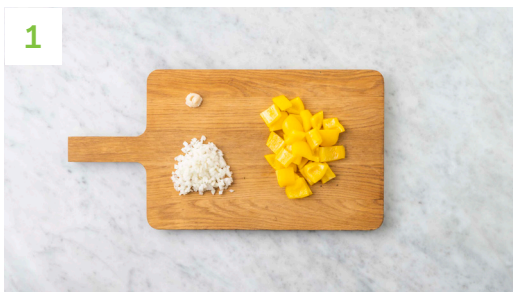
Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Contact

Thumbs up or thumbs down?
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Cook the Pasta

- Boil a large pot of **salted water**.
- When boiling add the **pasta**. 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 to prevent sticking.
- Halve, peel and finely chop the **onion**. Peel and grate the **garlic** (or use a garlic press).
- Halve the **bell pepper** and discard the core and seeds. Chop into 2cm chunks.

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



Finish and Serve

- Divide the **pasta** between bowls.
- Dollop a spoonful of **creme fraiche** on top.
- Garnish with the remaining **grated cheddar** and **parsley**.

Enjoy!



Fry the Mince

- Meanwhile, heat a drizzle of **oil** in a pan on medium-high heat.
- Add the **onion** and fry until softened, 4-5 mins.
- Add the **beef mince**, **garlic** and **paprika**. Fry until browned, 5-6 mins. Use a spoon to break it up. Season with **salt** and **pepper**. **IMPORTANT:** Wash your hands and equipment after handling raw mince. The mince is cooked when no longer pink in the middle.
- Add the **pepper**, half the **chopped tomatoes** (double for 4p) and cook, 6-8 mins.



Heat It Up

- Add the cooked **pasta** to the **beef mince** with half the **grated cheddar**. Mix well.
- Season to taste with **salt** and **pepper**.
- Heat for an additional 2-3 mins, until the **pasta** is warmed through.
- Meanwhile, roughly chop the **parsley** (stalks and all).