One-Pan Beef Bolognese
with Melted Cheddar

Here's a nifty trick: make a meaty bolognese, add the pasta and cook in the simmering sauce to soak up all the flavour. It's comfort food without all the washing up!

🕑 20-30 minutes   🍴 2 Servings

WHAT WE SEND
- 390g diced tomatoes
- 100g English smoked cheese [7]
- 200g casarecce pasta [1]
- 2 carrots
- 5g dried Italian herbs [17]
- beef mince

WHAT YOU NEED
- boiling water
- garlic clove
- olive oil
- salt and pepper
- tomato paste

TOOLS
- large frypan with lid

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS
Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING
Energy 870kcal, Fat 31.7g, Carbs 83.8g, Proteins 55.4g

1. Prep ingredients
Crush or finely chop **2 garlic cloves**. Peel and coarsely grate the **carrots**.

2. Start cooking
Heat **1 tbs olive oil** in a large frypan over medium heat. Cook **garlic**, **carrot** and **1½ tsp of the dried Italian herbs** (the remaining herbs won't be used in this dish) for 2-3 mins until softened.

3. Brown beef
Increase the heat to medium-high, add **mince** and cook, breaking up the lumps with a wooden spoon, for 4-5 mins until browned. Stir in **1 tbs tomato paste** and cook for 1 min.

4. Add pasta and simmer
Add the **pasta**, **diced tomatoes** and **500ml (2 cups) boiling water** and season with **salt and pepper**. Bring to the boil, then reduce the heat to medium and cook, stirring occasionally, for 10-11 mins until the pasta is al dente.

5. Serve up
Meanwhile, coarsely grate **half the cheese** (the remaining cheese won't be used in this dish). Scatter over the **grated cheese** and cook, covered, for 1 min or until melted. Divide the **one-pan beef bolognese** among bowls or pop the pan on the table for everyone to help themselves.

6. Make it yours
Toss together a green salad for the perfect partner to a warm and saucey beef bolognese.

Packed in Australia from at least 35% Australian ingredients