

# DINNERLY



## One-Pan Beef Bolognese with Melted Cheddar



20-30 minutes



4 Servings

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!

## WHAT WE SEND

- 100g English smoked cheese <sup>7</sup>
- beef mince
- 3 carrots
- 400g casarecce pasta <sup>1</sup>
- 5g dried Italian herbs <sup>17</sup>
- 2x 390g diced tomatoes

## WHAT YOU NEED

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

## TOOLS

- large deep frypan or saucepan 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 850kcal, Fat 31.6g, Carbs 80.3g, Proteins 54.5g



### 1. Prep ingredients

Finely chop **3 garlic cloves**. Peel and coarsely grate the **carrots**.



### 2. Start cooking

Heat **2 tbs olive oil** in a large deep frypan over medium heat. Cook the **garlic, carrot** and **3 tsp of the dried Italian herbs** 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 **2 tbs tomato paste** and cook for 1 min.



### 4. Add pasta and simmer

Add the **pasta, diced tomatoes** and **1L (4 cups) boiling water** and season with **salt and pepper**. Bring to the boil, then reduce the heat to medium and cook, stirring occasionally, for a further 10-11 mins until the pasta is al dente.



### 5. Serve up

Meanwhile, coarsely grate the **cheese**. 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 saucy beef bolognese.