

DINNERLY



Smoky Pork Ragu with Garlicky Broccoli



20-30 minutes



4 Servings

Smoky. Pork. Ragu. Let that mouth-watering concept sink in for a bit then hop to it and get cooking. Big on flavour and super-simple to prepare, you'll have this ready in no time.

WHAT WE SEND

- 500g passata sauce
- 2 carrots
- 2 heads broccoli
- 20g smokey BBQ seasoning ¹⁷
- free-range premium pork mince
- 500g spaghetti ¹
- 100g parmesan ⁷

WHAT YOU NEED

- olive oil
- salt and pepper

TOOLS

- fine grater
- large frypan
- large frypan with lid
- large saucepan

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 955kcal, Fat 43.7g, Carbs 75.7g, Proteins 58.7g



1. Prep ingredients

Bring a large saucepan of lightly salted water to the boil. Finely chop or crush **3 garlic cloves**. Coarsely grate the **carrots**. Slice the **broccoli** stems and cut the heads into small florets. Finely grate the **parmesan**.



2. Start ragu

Heat **2 tbs olive oil** in a large frypan over medium-high heat. Cook **half the garlic**, stirring, for 30 secs or until fragrant. Add the **carrot** and cook, stirring, for 2 mins or until softened. Add the **mince** and **smoky BBQ seasoning** and cook, breaking up the lumps with a wooden spoon, for 4-5 mins until browned.



3. Cook pasta

Meanwhile, cook **three-quarters of the pasta** (the remaining pasta won't be used in this dish) for 8-10 mins until al dente. Drain.



4. Simmer ragu

Add the **passata** to the mince mixture. Bring to the boil, then reduce the heat to low and cook for 10 mins or until the sauce is thickened. Season with **salt and pepper**. Add the **pasta** and toss to combine well.



5. Serve up

Meanwhile, heat **2 tbs olive oil** in a separate large frypan over medium-high heat. Stir-fry the **broccoli** and **remaining garlic** for 2-3 mins until softened. Cover and cook, tossing pan occasionally, for 2-3 mins until lightly charred and tender. Divide the **smoky pork ragu** among bowls, scatter with **grated parmesan** and serve with the **garlicky broccoli**.



6. Kitchen hack

Make prep time faster by enlisting kids to grate veggies and cheese. Or, make the ragu ahead of time and reheat - ragus develop even more flavour with a little age.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

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 **Packed in Australia from at least 35% Australian ingredients**