

DINNERLY



Cheat's Pork Ragu with Garlicky Broccoli



30-40 minutes



2 Servings

Bring a delicious cheat's ragu to the table in next to no time. Simply use pork mince, add tasty spices, then serve up with pasta and a side of garlicky broccoli.

WHAT WE SEND

- 50g cheddar ⁷
- free-range pork mince
- 250g spaghetti ¹
- 5g Spanish seasoning ¹⁷
- 1 head broccoli
- 390g diced tomatoes

WHAT YOU NEED

- olive oil
- sea salt and pepper

TOOLS

- box grater
- large frypan with lid
- medium frypan with lid
- medium 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 925kcal, Fat 44.0g, Carbs 70.8g, Proteins 54.9g



1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Crush or finely chop **2 garlic cloves**. Slice the **broccoli** stem and cut the head into small florets. Coarsely grate the **cheese**.



2. Start ragu

Heat **1 tbs olive oil** in a medium frypan over medium-high heat. Cook **half the garlic**, stirring, for 30 secs or until fragrant. Add the **pork mince** and **2 tsp Spanish 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) in the pan of boiling water for 8-10 mins until al dente. Drain. Add **tomatoes to mince mixture**, bring to the boil, then reduce heat to low and cook for 10 mins or until thickened. Season with **salt and pepper**. Add the **pasta** and toss well to combine.



4. Stir-fry broccoli

Heat **1 tbs olive oil** in a large frypan over medium-high heat. Stir-fry the **broccoli** and **remaining garlic** for 2 mins or until starting to soften. Cover with a lid and cook, tossing the pan occasionally, for a further 2-3 mins until lightly charred and tender.



5. Serve up

Divide the **pork ragu pasta** among bowls, scatter with the **grated cheese** and serve with the **garlicky broccoli** on the side.



6. Kitchen hack

Make prep time faster by enlisting kids to grate the veggies and cheese or make the ragu ahead of time and reheat - ragus develop 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 20% Australian ingredients**