

# DINNERLY



## Cheat's Pork Ragu with Garlicky Broccoli

 30-40 minutes  4 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 <sup>7</sup>
- free-range pork mince
- 2 heads broccoli
- 500g spaghetti <sup>1</sup>
- 10 Spanish seasoning <sup>17</sup>
- 390g diced tomatoes

#### WHAT YOU NEED

- olive oil
- sea salt and pepper

#### TOOLS

- box grater
- large deep frypan
- large deep frypan with lid
- large frypan

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 875kcal, Fat 40.1g, Carbs 70.7g, Proteins 51.7g



#### 1. Prep ingredients

Bring a large saucepan of salted water to the boil for the pasta. Crush or finely chop **3 garlic cloves**. Slice the **broccoli** stems and cut the heads into small florets. Coarsely grate the **cheese**.



#### 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 **pork mince** and **1 tbs 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 **2 tbs olive oil** in a large deep 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](mailto:hi@dinnerly.com.au)  
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 Packed in Australia  
from at least 20%  
Australian ingredients