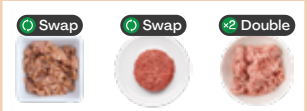




Pork Spaghetti Bolognese

with Fresh Salad

20 Minutes



Customized Protein Add Swap or *2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)

Mild Italian Sausage 250 g | 500 g
Beyond Meat® 2 | 4
Ground Pork 500 g | 1000 g



- Ground Pork 250 g | 500 g
- Spaghetti 170 g | 340 g
- Mirepoix 113 g | 227 g
- Spring Mix 56 g | 113 g
- Thyme 7 g | 7 g
- Marinara Sauce ½ cup | 1 cup
- Cream 56 ml | 113 ml
- Parmesan Cheese, shredded ¼ cup | ½ cup
- Chicken Stock Powder 1 tbsp | 2 tbsp
- Red Wine Vinegar 1 tbsp | 2 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Sugar, oil, pepper, salt, unsalted butter

Cooking utensils | Colander, large bowl, large non-stick pan, large pot, measuring cups, measuring spoons

1



Prep

- Before starting, add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat. Wash and dry all produce.
- Strip **thyme leaves** from stems, then roughly chop.
- Add **vinegar**, **½ tsp** (1 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Stir to combine. Add **spring mix**. Do not mix until step 5.

4



Finish bolognese sauce

- Add **marinara sauce**, **stock powder**, **cream** and **¼ cup** (½ cup) **reserved pasta water** to the pan with **pork**.
- Bring to a boil.
- Once boiling, reduce heat to medium-low. Cook, stirring occasionally, until **sauce** thickens slightly, 4-5 min.

2



Cook spaghetti

- Add **spaghetti** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **½ cup** (1 cup) **pasta water**.
- When **pasta** is done, drain and return **spaghetti** to the same pot, off heat.

5



Finish and serve

- Add **bolognese sauce** to the pot with **spaghetti**, then toss to coat. (**TIP**: For a lighter sauce consistency, add more reserved pasta water, 1-2 tbsp at a time, if desired.)
- Toss **salad**.
- Divide **spaghetti bolognese** and **salad** between plates.
- Sprinkle **Parmesan** over top.

3



Start bolognese sauce

🔄 Swap | **Mild Italian Sausage**

🔄 Swap | **Beyond Meat®**

×2 Double | **Ground Pork**

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then **mirepoix**, **pork** and **thyme**. Season with **salt** and **pepper**.
- Cook, breaking up **pork** into small pieces, until no pink remains, 4-5 min.**

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

3 | Start bolognese sauce

🔄 Swap | **Mild Italian Sausage**

If you've opted to get **Italian sausage**, cook it in the same way the recipe instructs you to cook the **ground pork****

3 | Start Beyond Meat® sauce

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook and plate it the same way as the **pork**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.**

3 | Start bolognese sauce

×2 Double | **Ground Pork**

If you've opted for **double pork**, cook it in the same way the recipe instructs you to cook the **regular portion of pork**. Work in batches, if necessary.

** Cook to a minimum internal temperature of 74°C/165°F.