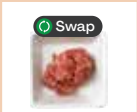




Beef and Roasted Sweet Pepper Ragu with Spaghetti

Spicy 25 Minutes



Ground Turkey
250 g | 500 g

Customized Protein

+ Add

Swap

or

x2 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](https://www.hellofresh.ca)



Ground Beef
250 g | 500 g



Sweet Bell Pepper
1 | 2



Italian Seasoning
1 tbsp | 2 tbsp



Crushed Tomatoes with Garlic and Onion
1 | 2



Spaghetti
170 g | 340 g



Parmesan Cheese, shredded
1/4 cup | 1/4 cup



Chili Flakes
1 tsp | 2 tsp



Beef Broth Concentrate
1 | 2



Tomato Sauce Base
2 tbsp | 4 tbsp



Garlic Salt
2 g | 4 g

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.*

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

Pantry items | Salt, sugar, oil, pepper

Cooking utensils | Baking sheet, colander, large non-stick pan, large pot, measuring cups, measuring spoons

1



Cook spaghetti

- Before starting, preheat the oven to 450 °F.
- Wash and dry all produce.
- To a large pot, add **10 cups** water and **2 tsp salt** (use same for 4 servings). Cover and bring to a boil over high heat.
- To the boiling water, add **spaghetti**. Cook uncovered for 10-12 min, stirring occasionally, until tender.
- Drain and return **spaghetti** to the same pot, off heat.

2



Prep and roast peppers

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- To an unlined baking sheet, add **peppers** and **½ tbsp** (1 tbsp) **oil**. Season with **salt** and **pepper**, then toss to combine.
- Roast in the middle of the oven for 14-15 min, stirring halfway through, until tender.

3



Cook beef

[Swap](#) | [Ground Turkey](#)

- Meanwhile, heat a large non-stick pan over medium-high.
- When hot, add **beef** to the dry pan.
- Cook for 4-5 min, breaking up **beef** into smaller pieces, until no pink remains.**
- Carefully drain and discard excess fat.
- Season with **¼ tsp** (½ tsp) **garlic salt** and **pepper**.

4



Make sauce

- Add **tomato sauce base** and **Italian Seasoning** to the pan. Cook for 1 min, stirring often, until fragrant.
- Add **crushed tomatoes**, **broth concentrate** and **¼ tsp** (½ tsp) **sugar**.
- Reduce heat to medium-low.
- Add **roasted peppers**. Cook for 5-6 min, stirring occasionally, until **sauce** thickens slightly. Season with **¼ tsp** (½ tsp) **garlic salt** and **pepper**.

5



Finish and serve

- Add **sauce** to the pot with **spaghetti**. Season with **salt** and **pepper**, then toss to coat.
- Divide **spaghetti** between plates.
- Sprinkle **Parmesan** over top.
- Sprinkle with **chili flakes**, if you like.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

4 | Start turkey

[Swap](#) | [Ground Turkey](#)

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef**.

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