



# Beef and Roasted Red Pepper Ragout with Spaghetti

FAMILY

30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Ground Beef



Mirepoix



Roasted Red Peppers



Italian Seasoning



Tomato Sauce



Crushed Tomatoes



Spaghetti



Beef Broth Concentrate



Garlic



Parmesan Cheese

## HELLO ROASTED RED PEPPERS

*Pre-roasted peppers add the perfect punch to pasta!*



# START HERE

Before starting, wash and dry all produce.

## Bust Out

Large Non-Stick Pan, Large Pot, Measuring Spoons, Measuring Cups, Strainer

## Ingredients

	4 Person
Ground Beef	500 g
Mirepoix	113 g
Roasted Red Peppers	170 ml
Italian Seasoning	1 tbsp
Tomato Sauce	2 tbsp
Crushed Tomatoes	370 ml
Spaghetti	340 g
Beef Broth Concentrate	1
Garlic	12 g
Parmesan Cheese	½ cup
Sugar*	¼ tsp
Oil*	
Salt and Pepper*	

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

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## 1. COOK SPAGHETTI

Add **10 cups water** and **2 tsp salt** in a large pot. Cover and bring to a boil over high heat. Add **spaghetti** to the pot of **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Drain and return the **pasta** to same pot.



## 4. PREP ROASTED BELL PEPPERS

While **beef** cooks, drain the **roasted bell peppers**. Roughly chop.



## 2. COOK VEGGIES

While **spaghetti** cooks, peel, then mince or grate the **garlic**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **mirepoix** and **garlic**. Cook, stirring occasionally, until **mirepoix** has softened, 3-4 min. Season with **salt** and **pepper**.



## 5. FINISH SAUCE

Add the **crushed tomatoes**, **broth concentrate**, **¼ tsp sugar** and **½ cup water** to the pan. Reduce heat to medium-low. Add **roasted red peppers**. Cook, stirring occasionally, until slightly thickened, 5-6 min. Season with **salt** and **pepper**.



## 3. COOK BEEF

Add the **beef** and **Italian seasoning** to the same pan. Cook, breaking up **beef** into smaller pieces, until no pink remains and is cooked through, 4-5 min. \*\* Season with **salt** and **pepper**. Add the **tomato sauce**. Cook, stirring often, until fragrant, 1 min.



## 6. FINISH AND SERVE

Pour **sauce** from the pan over the **spaghetti** in the large pot. Divide **roasted red pepper beef ragout** and **spaghetti** between plates. Sprinkle over the **Parmesan cheese**.

# Dinner Solved!