



# Beef and Roasted Red Pepper Ragout with Spaghetti

Family Friendly

Optional Spice

30 Minutes



Ground Beef



Mirepoix



Roasted Red Peppers



Italian Seasoning



Tomato Sauce Base



Crushed Tomatoes



Spaghetti



Beef Broth Concentrate



Garlic, cloves



Parmesan Cheese, shredded



Chilli Flakes

HELLO ROASTED RED PEPPERS

*Pre-roasted peppers add a delicious punch to pasta!*

## Start here

Before starting, wash and dry all produce.

### Heat Guide for Step 6 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: 1 tsp
- Spicy: 1 ½ tsp
- Extra-spicy: 2 tsp

## Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Mirepoix	113 g	227 g
Roasted Red Peppers	170 ml	340 ml
Italian Seasoning	1 tbsp	2 tbsp
Tomato Sauce Base	2 tbsp	4 tbsp
Crushed Tomatoes	370 ml	740 ml
Spaghetti	170 g	340 g
Beef Broth Concentrate	1	2
Garlic, cloves	3	6
Parmesan Cheese, shredded	¼ cup	¼ cup
Chilli Flakes 🌶️	1 tsp	2 tsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

## 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.*

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## Cook spaghetti

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. Add **spaghetti** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Drain and return **spaghetti** to same pot, off heat.



## Cook veggies

Meanwhile, peel, then mince or grate **garlic**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **mirepoix** and **garlic**. Cook, stirring occasionally, until **mirepoix** softens, 3-4 min. Season with **salt** and **pepper**.



## Cook beef

Add **beef** to the same pan. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\* Carefully drain and discard excess fat, reserving **½ tbsp fat** (dbl for 4 ppl) in the pan. Season **beef** with **salt** and **pepper**. Add **tomato sauce base** and **Italian Seasoning**. Cook, stirring often, until fragrant, 1 min.



## Prep roasted peppers

Meanwhile, drain, then roughly chop **roasted red peppers**.



## Finish sauce

Add **crushed tomatoes**, **broth concentrate** and **¼ tsp sugar** (dbl for 4 ppl) to the pan with **beef and veggies**. Reduce heat to medium-low. Add **roasted red peppers**. Cook, stirring occasionally, until **sauce** thickens slightly, 5-6 min. Season with **salt** and **pepper**.



## Finish and serve

Add **sauce** to the pot with **spaghetti**. Season with **salt** and **pepper**, then toss to coat. Divide **roasted red pepper beef ragout and spaghetti** between plates. Sprinkle **Parmesan** over top. Sprinkle with **chili flakes**, if desired.

## Dinner Solved!