



# Easy Pork Ragu

with Fusilli

25-35 Minutes



Ground Pork



Fusilli



Carrot



Baby Spinach



Crushed Tomatoes



Italian Seasoning



Garlic Salt



Chicken Broth Concentrate



Parmesan Cheese, shredded



Onion, chopped



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HELLO ITALIAN SEASONING  
*Our blend of hearty herbs and zesty garlic!*

## Start here

Before starting, wash and dry all produce.

### Bust out

Vegetable peeler, colander, measuring spoons, box grater, measuring cups, large pot, large non-stick pan

### Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Fusilli	170 g	340 g
Carrot	170 g	340 g
Baby Spinach	56 g	113 g
Crushed Tomatoes	370 ml	796 ml
Italian Seasoning	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Chicken Broth Concentrate	1	2
Parmesan Cheese, shredded	½ cup	1 cup
Onion, chopped	56 g	113 g
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	½ tsp	1 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.*

### Contact

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### 1 Prep

- 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.
- Meanwhile, peel, then grate **carrot**.
- Roughly chop **spinach**.



### 4 Start ragu

- Add **broth concentrate**, **crushed tomatoes** and **½ tsp sugar** (dbl for 4 ppl) to the pan with **pork and veggies**. Bring to a gentle boil.
- Once boiling, reduce heat to medium-low. Simmer, stirring occasionally, until **sauce** thickens slightly, 8-10 min.



### 2 Cook pork and veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork, carrots and onions**. Cook, breaking up **pork** into smaller pieces, until no pink remains in **pork**, 4-5 min.\*\*
- Add **Italian Seasoning** and **garlic salt**. Cook, stirring often, until fragrant, 1 min.



### 5 Finish ragu

- Add **sauce, spinach, reserved pasta water, half the Parmesan** and **1 tbsp butter** (dbl for 4 ppl) to the pot with **fusilli**.
- Season with **salt** and **pepper**, to taste. Toss to combine until **spinach** wilts, 1 min.



### 3 Cook fusilli

- Meanwhile, add **fusilli** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 9-11 min.
- Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return **fusilli** to the same pot, off heat.



### 6 Finish and serve

- Divide **pork ragu and fusilli** between plates.
- Sprinkle **remaining Parmesan** over top.

## Dinner Solved!