



Easy Pork Ragu

with Fusilli

Family Friendly

30 Minutes



Ground Pork



Ground Turkey



Fusilli



Carrot



Baby Spinach



Crushed Tomatoes



Italian Seasoning



Garlic Salt



Chicken Broth Concentrate



Parmesan Cheese, shredded



Onion, chopped

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set. Happy cooking!

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
Ground Turkey	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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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**.



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.



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.

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



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.



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.



Finish and serve

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

Dinner Solved!