



# Harvest Bolognese Pasta with Baby Tomatoes

30 Minutes



Ground Beef



Spaghetti



Balsamic Vinegar



Zucchini



Garlic Puree



Parmesan Cheese,  
shredded



Basil Pesto



Italian Seasoning



Baby Tomatoes

HELLO BALSAMIC VINEGAR

*A dark, slightly sweet and full-bodied vinegar originating in Italy!*

## Start here

Before starting, wash and dry all produce.

### Bust out

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

### Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Spaghetti	170 g	340 g
Balsamic Vinegar	1 tbsp	2 tbsp
Zucchini	200 g	400 g
Garlic Puree	1 tbsp	2 tbsp
Parmesan Cheese, shredded	½ cup	1 cup
Basil Pesto	¼ cup	½ cup
Italian Seasoning	2 tbsp	4 tbsp
Baby Tomatoes	113 g	227 g
Unsalted Butter*	1 tbsp	2 tbsp
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, halve **zucchini** lengthwise, then cut into ¼-inch half-moons.
- Halve **tomatoes**.



### 4 Make sauce

- Add **tomatoes, vinegar** and **¼ cup pasta water** (dbl for 4 ppl) to **beef mixture**. (**TIP:** For a looser consistency, add more pasta water, 1 tbsp at a time!)
- Cook, stirring occasionally, until **sauce** thickens, 1-2 min.



### 2 Cook spaghetti

- Add **spaghetti** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **½ cup pasta water** (dbl for 4 ppl), then drain.



### 5 Assemble Bolognese

- Add **spaghetti, pesto, half the Parmesan** and **1 tbsp butter** (dbl for 4 ppl) to the pan with **sauce**.
- Remove the pan from heat.
- Toss to coat **spaghetti**. Season with **salt** and **pepper**, to taste.



### 3 Cook beef and zucchini

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **beef, garlic puree** and **Italian Seasoning**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. \*\*
- Add **zucchini**. Cook, stirring occasionally, until tender, 3-4 min. Season with **salt** and **pepper**.



### 6 Finish and serve

- Divide **Bolognese** between bowls.
- Sprinkle **remaining Parmesan** over top.

## Dinner Solved!