



# Hearty Beef and Pork Ragu

with Linguine and Mushrooms

Family Friendly

30 Minutes



Ground Beef and Pork Mix



Linguine



Garlic Puree



Mirepoix



Mushrooms



Tomato Sauce Base



Italian Seasoning



Crushed Tomatoes



Parmesan Cheese, shredded



Beef Broth Concentrate

HELLO MIREPOIX

*A classic flavour base made up of carrots, celery and onions!*

## Start here

- Before starting, preheat the broiler to high.
- 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.
- Wash and dry all produce.

## Bust out

Measuring spoons, strainer, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Linguine	170 g	340 g
Garlic Puree	2 tbsp	4 tbsp
Mirepoix	113 g	227 g
Mushrooms	113 g	227 g
Tomato Sauce Base	2 tbsp	4 tbsp
Italian Seasoning	½ tbsp	1 tbsp
Crushed Tomatoes	370 ml	796 ml
Parmesan Cheese, shredded	¼ cup	½ cup
Beef Broth Concentrate	1	2
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.*

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## Cook linguine

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



## Finish linguine

- Add **ragu** and **1 tbsp butter** (dbl for 4 ppl) to the pot with **linguine**. Toss to combine.
- Season with **salt** and **pepper**, to taste.



## Prep and cook meat

- Meanwhile, roughly chop **mushrooms** into ½-inch pieces.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef and pork mix**. Cook, breaking up **meat** into smaller pieces, until no pink remains, 4-6 min.\*\*
- Carefully drain and discard excess fat.
- Season **meat** with **salt** and **pepper**.



## Finish and serve

- Divide **hearty beef and pork ragu** between plates.
- Sprinkle **Parmesan** over top.



## Cook veggies and make ragu

- Add **mushrooms** and **mirepoix** to the pan with **meat**. Cook, stirring occasionally, until **veggies** are tender, 4-6 min. Season with **salt** and **pepper**.
- Add **tomato sauce base**, **garlic puree** and **half the Italian Seasoning** (use all for 4 ppl). Cook, stirring often, until fragrant, 1-2 min.
- Add **crushed tomatoes** and **broth concentrate**. Cook, stirring occasionally, until **sauce** thickens slightly, 4-5 min. Season with **salt** and **pepper**.

## Dinner Solved!