



Penne in Beef and Pork Red Sauce

with Parmesan Cheese

Family Friendly

Optional Spice

30 Minutes



Ground Beef and
Pork Mix



Onion, chopped



Carrot



Penne



Italian Seasoning



Garlic Puree



Zucchini



Crushed Tomatoes
with Garlic and
Onion



Parmesan Cheese,
shredded



Chili Flakes



Tomato Sauce Base

HELLO ITALIAN SEASONING

Our blend of hearty herbs and zesty garlic!

Start here

- Before starting, 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

Medium bowl, measuring spoons, strainer, box grater, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Onion, chopped	56 g	113 g
Carrot	170 g	340 g
Penne	170 g	340 g
Italian Seasoning	½ tbsp	1 tbsp
Garlic Puree	1 tbsp	2 tbsp
Zucchini	200 g	400 g
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Parmesan Cheese, shredded	¼ cup	½ cup
Chili Flakes 🌶️	1 tsp	2 tsp
Tomato Sauce Base	2 tbsp	4 tbsp
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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Cook penne

- Add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return **penne** to the same pot, off heat.



Cook sauce

- Add **tomato sauce base**, **garlic puree** and **half the Italian Seasoning** (use all for 4 ppl) to the pan with **veggies**. Cook, stirring often, until **tomato sauce base** coats **veggies**, 2-3 min.
- Add **crushed tomatoes**, **meat** and **reserved pasta water**. Reduce heat to medium. Simmer, stirring occasionally, until **sauce** thickens slightly, 4-5 min.
- Season with **salt** and **pepper**.



Cook meat

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4ppl), then **beef and pork mix**. Cook, breaking up **meat** into smaller pieces, until no pink remains, 4-5 min. **
- Carefully drain and discard excess fat.
- Season **meat** with **salt** and **pepper**.
- Transfer to a medium bowl.



Finish and serve

- Add **sauce** to the pot with **penne**. Toss to combine. Season with **salt** and **pepper**, to taste.
- Divide **penne** between plates.
- Sprinkle **Parmesan** over top.
- Sprinkle with **chili flakes**, if desired.

Dinner Solved!



Prep and cook veggies

- Meanwhile, using the large side of a box grater, coarsely grate **zucchini** and **carrot**.
- Add **1 tbsp butter** (dbl for 4 ppl) to the same pan over medium-high, then **onions**, **carrots** and **zucchini**. Cook, stirring often, until **liquid** is released from **zucchini** and **veggies** are tender, 6-7 min.
- Season with **salt** and **pepper**.