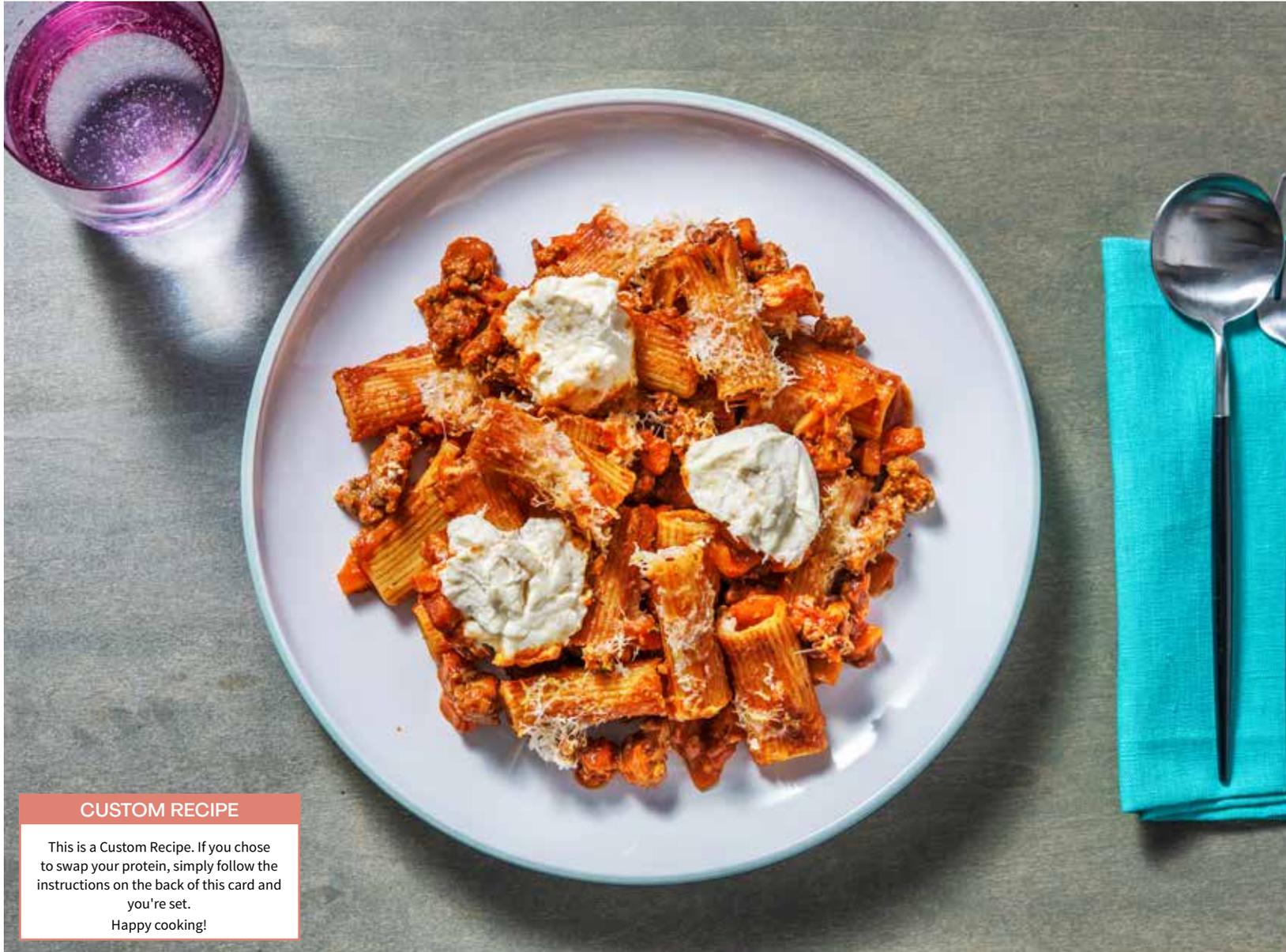




Rich Pork Ragu

with Ricotta Clouds

Family Friendly 25-35 Minutes



-  Ground Pork
-  Ground Turkey
-  Carrot
-  Rigatoni
-  Ricotta Cheese
-  Italian Seasoning
-  Parmesan Cheese, shredded
-  Crushed Tomatoes
-  Garlic Puree
-  Onion, chopped
-  Balsamic Vinegar

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 RICOTTA

This versatile soft cheese can be used for savoury and sweet applications!

Start here

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

Bust out

Vegetable peeler, large oven-proof pan, colander, measuring spoons, measuring cups, large pot

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Turkey	250 g	500 g
Carrot	170 g	340 g
Rigatoni	170 g	340 g
Ricotta Cheese	100 g	200 g
Italian Seasoning	1 tbsp	2 tbsp
Parmesan Cheese, shredded	¼ cup	½ cup
Crushed Tomatoes	370 ml	796 ml
Garlic Puree	1 tbsp	2 tbsp
Onion, chopped	56 g	113 g
Balsamic Vinegar	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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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 cut **carrot** into ¼-inch pieces.



Finish ragu

- When **rigatoni** is cooked, reserve **¼ cup pasta water** (dbl for 4 ppl), then drain **rigatoni**.
- Add **rigatoni** and **reserved pasta water** to the pan with **ragu**. Season with **salt** and **pepper**, then stir to combine.
- Remove the pan from heat.
(NOTE: If you don't have an oven-proof pan, transfer the mixture to a 8x8-inch baking dish. Use a 9x13-inch dish for 4 ppl.)



Start veggies and cook rigatoni

- Heat a large oven-proof pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **carrots** and **onions**. Cook, stirring occasionally, until slightly softened, 2-3 min.
- Add **rigatoni** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.



Broil ragu

- Dollop **ricotta** over **ragu**, then sprinkle with **Parmesan**.
- Broil in the **middle** of the oven until **cheese** melts and is golden-brown, 2-3 min.



Start ragu

- While **rigatoni** cooks, add **pork** to the pan with **veggies**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard excess fat.
- Add **Italian Seasoning**, **garlic puree**, **crushed tomatoes** and **vinegar**. Season with **salt** and **pepper**.
- Reduce heat to medium. Simmer, stirring occasionally, until **ragu** thickens, 6-7 min.

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



Finish and serve

- Divide **pork ragu** between bowls.

Dinner Solved!