



Saucy Beef Ragout

with Olive Tapenade

30 Minutes



Ground Beef



Italian Seasoning



Crushed Tomato
with Garlic and Onion



Rigatoni



Beef Broth
Concentrate



Mixed Olives



Cherry Tomatoes



Parmesan Cheese



Balsamic Vinegar



Parsley

HELLO RIGATONI

Rigatoni are large pasta noodles with ridges that are perfect for holding sauces

Start here

Before starting, wash and dry all produce.

Bust Out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Italian Seasoning	1 tbsp	2 tbsp
Crushed Tomato with Garlic and Onion	370 ml	740 ml
Rigatoni	170 g	340 g
Beef Broth Concentrate	1	2
Mixed Olives	30 g	60 g
Cherry Tomatoes	113 g	227 g
Parmesan Cheese	¼ cup	½ cup
Balsamic Vinegar	2 tbsp	4 tbsp
Parsley	7 g	14 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



1

Prep
Add **10 cups water** and **2 tsp salt** (NOTE: Use same for 4 ppl) to a large pot. Cover and bring to a boil over high heat.



2

Cook beef
While **water** boils, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl) then **beef** and **Italian seasoning**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. ** Season with **salt** and **pepper**.



3

Cook sauce and pasta
Add **broth concentrate**, **crushed tomatoes** and **half the vinegar** to the pan with **beef**. Reduce heat to medium. Simmer, stirring occasionally, until **sauce** starts to thicken, 10-12 min. While **sauce** cooks, add **rigatoni** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 11-12 min.



4

Make olive tapenade
While **rigatoni** cooks, halve **tomatoes**. Finely chop **olives**. Roughly chop the **parsley**. Combine **tomatoes, olives, parsley, remaining vinegar** and **1 tbsp oil** (dbl for 4 ppl) in a small bowl. Season with **salt** and **pepper**.



5

Assemble ragout
When **rigatoni** is tender, reserve **¼ cup pasta water** (dbl for 4 ppl). Drain **rigatoni**, then return to the same pot over medium heat. Add **sauce** and **reserved pasta water** to the pot. Stir together, until **rigatoni** is fully coated. Season with **salt** and **pepper**.



6

Finish and serve
Divide **beef ragout** between bowls and top with **olive tapenade**. Sprinkle **Parmesan** over top.

Dinner Solved!