



# Saucy Beef Ragout

with Olive Tapenade

Quick 25 Minutes



Ground Beef



Onion, chopped



Italian Seasoning



Crushed Tomatoes



Rigatoni



Beef Broth Concentrate



Mixed Olives



Baby Tomatoes



Parmesan Cheese, shredded



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

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Onion, chopped	56 g	113 g
Italian Seasoning	1 tbsp	2 tbsp
Crushed Tomatoes	370 ml	740 ml
Rigatoni	170 g	340 g
Beef Broth Concentrate	1	2
Mixed Olives	30 g	60 g
Baby Tomatoes	113 g	227 g
Parmesan Cheese, shredded	½ cup	1 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 74°C/165°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.*

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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.



### 2

Cook beef  
While **water** comes to a boil, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions** and **Italian Seasoning**. Cook, stirring occasionally, until **onions** soften, 2-3 min. Add **beef**. 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 **beef**. Season with **salt** and **pepper**. Reduce heat to medium. Simmer, stirring occasionally, until **sauce** starts to thicken, 10-12 min. While **sauce** simmers, add **rigatoni** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 11-12 min.



### 4

### Make tapenade

While **rigatoni** cooks, halve **tomatoes**. Finely chop **olives**. Roughly chop **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 **½ cup pasta water** (dbl for 4 ppl). Strain **rigatoni**, then return to the same pot over medium heat. Add **sauce** and **reserved pasta water** to the pot. Stir until **rigatoni** is fully coated. Season with **salt** and **pepper**.



### 6

### Finish and serve

Divide **beef ragout** between bowls, then top with **olive tapenade**. Sprinkle **Parmesan** over top.

## Dinner Solved!