



# Saucy Beef Ragu

with Olive Tapenade

Optional Spice

Quick

25 Minutes



Ground Beef



Penne



Onion, chopped



Roma Tomato



Italian Seasoning



Crushed Tomatoes  
with Garlic and Onion



Beef Broth  
Concentrate



Mixed Olives



Parmesan Cheese,  
shredded



Chili Flakes

## HELLO PENNE

*This pasta is named for its resemblance to the tip of a fountain pen!*

## 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
Penne	170 g	340 g
Onion, chopped	56 g	113 g
Roma Tomato	160 g	320 g
Italian Seasoning	1 tbsp	2 tbsp
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Beef Broth Concentrate	1	2
Mixed Olives	30 g	60 g
Parmesan Cheese, shredded	¼ cup	½ cup
Chili Flakes 🌶️	1 tsp	2 tsp
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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### 1

- 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.



### 4

- Meanwhile, cut **tomatoes** into ¼-inch pieces.
- Finely chop **olives**.
- Add **tomatoes, olives** and **½ tbsp oil** (dbl for 4 ppl) to a small bowl. (**TIP:** We love using extra virgin olive oil in this tapenade!)
- Season with **salt** and **pepper**, then stir to combine.



### 2

### Cook beef

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. 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. \*\*
- Carefully drain and discard excess fat.
- Season with **salt, pepper** and **Italian Seasoning**.



### 5

### Assemble ragu

- When **penne** is tender, reserve **¼ cup pasta water** (dbl for 4 ppl).
- Strain **penne**, then return to the same pot, off heat.
- Add **sauce** and **reserved pasta water** to the pot.
- Season with **salt** and **pepper**, to taste, then toss to combine.



### 3

### Cook sauce and penne

- Add **broth concentrate** and **crushed tomatoes** to the pan with **beef**.
- Reduce heat to medium. Simmer, stirring occasionally, until **sauce** starts to thicken, 8-12 min. Season with **salt** and **pepper**, to taste.
- Meanwhile, add **penne** to the **boiling water**. Cook, stirring occasionally, until tender, 11-12 min.



### 6

### Finish and serve

- Divide **beef ragu** between bowls, then top with **olive tapenade**.
- Sprinkle with **Parmesan**.
- Sprinkle **chili flakes** over top, if desired.

## Dinner Solved!