



# Simple Beef and Pork Ragu

with Spinach and Roasted Sweet Peppers

Family Friendly 30 Minutes



Ground Beef and Pork Mix



Sweet Bell Pepper



Crushed Tomatoes with Garlic and Onion



Spaghetti



Baby Spinach



Parmesan Cheese, shredded



Balsamic Vinegar



Beef Broth Concentrate

## HELLO RAGÙ

*Ragù is a rich, meat-based sauce that is commonly served with pasta!*

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

## Bust out

Baking sheet, colander, measuring spoons, strainer, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Sweet Bell Pepper	160 g	320 g
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Spaghetti	170 g	340 g
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Balsamic Vinegar	1 tbsp	2 tbsp
Beef Broth Concentrate	1	2
Sugar*	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.*

## Contact

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### Prep and roast peppers

- Add **10 cups warm water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, core, then cut **pepper** into ¼-inch slices.
- Add **peppers** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast **peppers** in **middle** of the oven, stirring halfway through, until tender, 14-16 min.



### Make ragu sauce

- Add **crushed tomatoes**, **broth concentrate**, **vinegar** and **1 tsp sugar** (dbl for 4 ppl) to the pan with **meat**.
- Reduce heat to medium. Simmer, stirring occasionally, until **sauce** thickens slightly, 6-8 min.



### Cook beef and pork

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), 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**.



### Finish spaghetti

- Add **roasted peppers**, **spinach**, **ragu sauce** and **reserved pasta water** to the pot with **spaghetti**. Stir until **spinach** wilts, 1-2 min.
- Season with **salt** and **pepper**, to taste.



### Cook spaghetti

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



### Finish and serve

- Divide **spaghetti** between bowls.
- Sprinkle **Parmesan** over top.

## Dinner Solved!