



# Simple Lamb Ragù

with Roasted Sweet Pepper and Spinach

**PRONTO** 20 Minutes



Ground Lamb



Sweet Bell Pepper



Crushed Tomatoes



Spaghetti



Baby Spinach



Parmesan Cheese



Balsamic Vinegar



Chicken Broth Concentrate

## HELLO RAGÙ

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



# Start Strong

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

## Bust Out

Baking Sheet, Large Non-Stick Pan, Large Pot, Measuring Cups, Measuring Spoons, Strainer

## Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Sweet Bell Pepper	160 g	320 g
Crushed Tomatoes	1 box	2 box
Spaghetti	170 g	340 g
Baby Spinach	56 g	113 g
Parmesan Cheese	¼ cup	½ cup
Balsamic Vinegar	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Sugar*	1 tsp	2 tsp
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.*



### 1. PREP & ROAST PEPPERS

Add **10 cups water** and **2 tsp salt** in a large pot. (**NOTE:** Use same for 4 ppl). Cover and bring to a boil over high heat. Meanwhile, core, then cut **peppers** into thin strips. Toss **peppers** and **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, stirring halfway through cooking, until tender, 18-20 min.



### 2. COOK SPAGHETTI

While **peppers** roast, add **spaghetti** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 10-12 min. Reserve **¼ cup pasta water** (dbl for 4 ppl) and drain. Return **spaghetti** to the same pot and set aside, off heat.



### 3. COOK LAMB

While **spaghetti** cooks, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **lamb**. Cook, breaking up **lamb** into smaller pieces, until no pink remains, 4-5 min. \*\* Season with **salt** and **pepper**.



### 4. START RAGÙ

Add **crushed tomatoes**, **broth concentrate**, **vinegar** and **1 tsp sugar** (dbl for 4 ppl) to the pan. Reduce heat to medium. Simmer, stirring occasionally, until **ragù** is slightly thickened, 8-10 min.



### 5. FINISH RAGÙ

Add **roasted peppers**, **spinach**, **ragù sauce** and **reserved pasta water** to the pot with **spaghetti**. Heat the pot over medium heat. Cook, stirring often, until **spinach** wilts, 1-2 min. Season with **salt** and **pepper**.



### 6. FINISH AND SERVE

Divide **lamb ragù** between bowls and sprinkle over **Parmesan**.

## Dinner Solved!

## Contact

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