

# Simple Beef and Pork Ragu

with Spinach and Roasted Sweet Peppers

Family Friendly 30 Minutes



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.

Measurements within steps	1 tbsp	(2 tbsp)	oil
	2 person	4 person	Ingredient

#### **Bust out**

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

## Ingredients

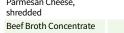
	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Ground Turkey	250 g	500 g
Sweet Bell Pepper	160 g	320 g
Crushed Tomatoes	1	2
Spaghetti	170 g	340 g
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Beef Broth Concentrate	1	2
Garlic Salt	½ tsp	1 tsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and 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.





## 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 1/4-inch slices.

• Add peppers and 1 tbsp (2 tbsp) oil to an unlined baking sheet. Season with salt and **pepper**, then toss to coat.

 Roast peppers in the middle of the oven, stirring halfway through, until tender, 14-16 min.



#### Make ragu sauce

 Add crushed tomatoes, broth concentrate, half the garlic salt (use all for 4 ppl) and 1 tsp (2 tsp) sugar 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 <sup>1</sup>/<sub>2</sub> tbsp (1 tbsp) oil, 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, to taste.

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the beef and pork mix.



## 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 1/4 cup (1/2 cup) pasta water, then drain and return **spaghetti** to the same pot, off heat.



## **Finish and serve**

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

## **Dinner Solved!**

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