



Tomato Pulled Pork Ragù and Linguine

with Blistered Tomatoes

20-min



-  Pulled Pork
-  Linguine
-  Mirepoix
-  Tomato Sauce
-  Crushed Tomatoes
-  Italian Seasoning
-  Baby Tomatoes
-  Garlic
-  Balsamic Glaze
-  Parsley
-  Parmesan Cheese

HELLO PULLED PORK
Savory, smoky and ready in 20 minutes!

Start here

- Before starting, preheat your broiler to high.
- Add 10 cups water and 2 tsp salt to a large pot. (NOTE: Use same for 4 ppl.) Cover and bring to a boil over high heat.
- Wash and dry all produce.

Bust Out

Baking sheet, measuring spoons, strainer, aluminum foil, large bowl, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Pulled Pork	300 g	600 g
Linguine	170 g	340 g
Mirepoix	113 g	227 g
Tomato Sauce	2 tbsp	4 tbsp
Crushed Tomatoes	370 ml	740 ml
Italian Seasoning	1 tbsp	1 tbsp
Baby Tomatoes	113 g	227 g
Garlic	6 g	12 g
Balsamic Glaze	2 tbsp	4 tbsp
Parsley	7 g	14 g
Parmesan Cheese	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
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.

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Cook pasta

Add **pasta** to the pot of **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Reserve **¼ cup pasta water** (dbl for 4 ppl) and drain. Return **pasta** to the same pot off heat.



Broil tomatoes

While **pasta** cooks, toss **tomatoes** with **1 tbsp oil** (dbl for 4 ppl) on a foil-lined baking sheet. Season with **salt** and **pepper**. Broil, in the **middle** of the oven, until they burst, 5-6 min. When **tomatoes** are done, toss them with **half the balsamic glaze** in a large bowl. Set aside.



Start ragù

While the **tomatoes** broil, heat a large non-stick pan over medium-high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then the **mirepoix**. Cook, stirring occasionally, until softened, 3-4 min. Season with **salt** and **pepper**.



Finish ragù

While **mirepoix** cooks, roughly chop the **parsley**. Peel, then mince or grate the **garlic**. Add the **garlic, pulled pork, crushed tomatoes, tomato sauce, Italian Seasoning, half the parsley** and **remaining balsamic glaze** to the **mirepoix**. Reduce heat to medium-low. Cook, until **sauce** thickens slightly and **pork** is warmed through, 4-5 min. ** Season with **salt** and **pepper**.



Assemble pasta

Add the **pulled pork ragù** and **reserved pasta water** to the large pot with the **pasta**. Toss to combine.



Finish and serve

Divide **pasta** and **pork ragù** between bowls. Top with the **balsamic-glazed tomatoes**. Sprinkle over the **Parmesan** and **remaining parsley**.

Dinner Solved!