



Traditional Spaghetti Bolognese

with Fresh Salad

Quick

25 Minutes



Ground Pork



Garlic Puree



Mirepoix



Thyme



Marinara Sauce



Chicken Broth Concentrate



Spaghetti



Parmesan Cheese, shredded



Spring Mix



Baby Tomatoes



Red Wine Vinegar



Parsley



Cream

HELLO MIREPOIX

A classic flavour base made up of carrots, celery and onions!

Start here

Before starting, wash and dry all produce.

Bust out

Colander, measuring spoons, large bowl, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Garlic Puree	1 tbsp	2 tbsp
Mirepoix	113 g	227 g
Thyme	7 g	7 g
Marinara Sauce	½ cup	1 cup
Chicken Broth Concentrate	1	2
Spaghetti	170 g	340 g
Parmesan Cheese, shredded	¼ cup	½ cup
Spring Mix	56 g	113 g
Baby Tomatoes	113 g	227 g
Red Wine Vinegar	1 tbsp	2 tbsp
Parsley	7 g	14 g
Cream	56 g	113 g
Sugar*	1 tsp	2 tsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°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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1 Prep

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. While **water** comes to a boil, strip **thyme leaves** from stems, then roughly chop. Roughly chop **parsley**. Halve **tomatoes**.



2 Cook spaghetti

Add **spaghetti** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Reserve **½ cup pasta water** (dbl for 4 ppl), then drain and return **spaghetti** to the same pot, off heat.



3 Start Bolognese sauce

While **spaghetti** cooks, heat a large non-stick pan over medium-high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **mirepoix, garlic puree** and **pork**. Season with **salt** and **pepper**. Cook, breaking up **pork** into small pieces, until no pink remains, 4-5 min.**



4 Finish Bolognese sauce

Add **thyme, marinara sauce, broth concentrate, reserved pasta water** and **cream** to the pan with **pork**. Bring to a boil, then reduce heat to medium. Cook, stirring occasionally, until **sauce** thickens slightly, 8-10 min.



5 Make salad

While **Bolognese sauce** cooks, combine **vinegar, 1 tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **spring mix** and **tomatoes**. Season with **salt** and **pepper**, then toss to coat.



6 Finish and serve

Add **Bolognese sauce** to pot with **spaghetti**, then toss to coat. Divide **pasta** and **salad** between plates. Sprinkle **Parmesan** and **parsley** over top of **pasta**.

Dinner Solved!