



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



Red Wine Vinegar



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	2 tbsp	4 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
Red Wine Vinegar	1 tbsp	2 tbsp
Cream	56 ml	113 ml
Unsalted Butter*	2 tbsp	4 tbsp
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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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.
- Meanwhile, strip **thyme leaves** from stems, then roughly chop.



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

- Meanwhile, 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.
- Once boiling, reduce heat to medium. Cook, stirring occasionally, until **sauce** thickens slightly, 8-10 min.



5 Make salad

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



6 Finish and serve

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

Dinner Solved!