



CAVATAPPI BEEF RAGÙ

with Parmesan & Parsley

INGREDIENTS

2 PERSON | 4 PERSON



3 oz | 6 oz
Carrot



¼ oz | ¼ oz
Parsley



6 oz | 12 oz
Cavatappi Pasta
Contains: Wheat



10 oz | 20 oz
Ground Beef**



1 TBSP | 2 TBSP
Italian Seasoning



14 oz | 28 oz
Marinara Sauce



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



9 oz | 18 oz
Italian Chicken Sausage Mix

Calories: 900



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 1010



HELLO

RAGÙ

The hearty and comforting flavors of a traditionally long-simmered sauce, made easier with a ready-made marinara.

PASTA PERFECT

If you want to check if your cavatappi is *al dente*, Italian for “to the tooth,” give one a taste! It should have a slightly undercooked bite at the center. The pasta will finish as it simmers in the sauce and reach tender, chewy perfection by the time you’re ready to eat.

BUST OUT

- Large pot
 - Strainer
 - Peeler
 - Large pan
 - Kosher salt
 - Black pepper
 - Cooking oil (2 tsp | 2 tsp)
 - Butter (1 TBSP | 2 TBSP)
- Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim, peel, and finely chop **carrot**. Pick **parsley leaves** from stems; roughly chop leaves.



2 COOK PASTA

- Once water is boiling, add **cavatappi** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Drain.



3 COOK CARROT

- While cavatappi cooks, heat a **drizzle of oil** in a large pan over medium heat. Add **carrot**; cook, stirring, until browned and tender, 6-8 minutes. Season with **salt** and **pepper**.



4 COOK BEEF

- Increase heat under pan with **carrot** to medium high and add a **drizzle of oil**. Push carrot to one side of pan.
- Add **beef*** to empty side. Cook, breaking up meat into pieces, until browned, 4-6 minutes. Sprinkle with **Italian Seasoning**. Cook, stirring, until beef is cooked through, 4-6 minutes. Season generously with **salt** and **pepper**.
- Stir carrot and beef to combine.

 Swap in **sausage*** for beef. (**Skip adding salt and pepper.**)



5 FINISH SAUCE


- Stir in **marinara** and **½ cup water** (**½ cup for 4 servings**). Reduce to a simmer and cook until sauce has slightly thickened, 3-4 minutes. Reduce heat to low.
- Stir in **cream cheese** until thoroughly combined.
- Add drained **cavatappi**, **half the chopped parsley**, and **1 TBSP butter** (**2 TBSP for 4**); stir until pasta is warmed through, 1-2 minutes. (**For 4, if pan is too small, carefully transfer everything to pot used for pasta.**) Season with **salt** and **pepper**.



6 SERVE

- Divide **pasta** between plates or bowls. Top with **Parmesan** and **remaining chopped parsley**. Serve.

*Ground Beef is fully cooked when internal temperature reaches 160°.

 *Chicken Sausage is fully cooked when internal temperature reaches 165°.