



# BEEF RAGÙ SPAGHETTI

with Zucchini, Parmesan, and Pepperolio



## HELLO QUICK RAGÙ

No need for hours of slow simmering: this red sauce is ready in a flash.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 830**



Zucchini



Garlic



Ground Beef



Soy Sauce  
(Contains: Soy)



Crushed Tomatoes



Parmesan Cheese  
(Contains: Milk)



Yellow Onion



Thyme



Spaghetti  
(Contains: Wheat)



Italian Seasoning



Pepperolio



## START STRONG


*Pepperolio* is a chili-infused olive oil with a feisty, fiery kick. Drizzle it sparingly and to taste, especially if you like to keep things mild. Also, it can solidify at cool temperatures; if it does, warm it up before using.

## BUST OUT

- Large pot
- Large pan
- Strainer
- Olive oil (1 tsp | 2 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |  |                     |
|--|---------------------|
| • Zucchini   | 1   2               |
| • Yellow Onion   | 1   2               |
| • Garlic   | 2 Cloves   4 Cloves |
| • Thyme  | ¼ oz   ¼ oz         |
| • Ground Beef  | 10 oz   20 oz       |
| • Spaghetti  | 6 oz   12 oz        |
| • Soy Sauce  | 2 TBSP   4 TBSP     |
| • Italian Seasoning  | ½ TBSP   1 TBSP     |
| • Crushed Tomatoes   | 1 Box   2 Boxes     |
| • Parmesan Cheese  | ¼ Cup   ½ Cup       |
| • Pepperolio  | 1 tsp   2 tsp       |

## WINE CLUB

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## 1 PREP

**Wash and dry all produce.** Bring a large pot of **salted water** to a boil. Quarter **zucchini** lengthwise, then cut into ½-inch pieces. Halve, peel, and dice **onion**. Mince **garlic**. Strip **2 tsp thyme leaves** from stems; discard stems. Roughly chop leaves.



## 4 START RAGÙ

Add **onion** and **zucchini** to pan with **beef**. Cook, tossing, until softened, about 5 minutes. Toss in **garlic, thyme, soy sauce**, and half the **Italian seasoning** (use the other half as you like). Cook until fragrant, about 30 seconds.



## 2 COOK BEEF

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **beef**, breaking up meat into pieces. Cook, tossing, until browned but not yet cooked through, 4-5 minutes. Season with **salt** and **pepper**.



## 5 SIMMER RAGÙ

Add **tomatoes** and reserved **pasta cooking water** to pan. Bring to a boil, then reduce heat and let simmer until thick and saucy, about 5 minutes. Season with **salt** and **pepper**. **TIP:** If you have time, let the ragù simmer longer. It'll just get better!



## 3 COOK SPAGHETTI

Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Carefully scoop out and reserve **½ cup pasta cooking water**, then drain.



## 6 TOSS AND SERVE

Add **spaghetti** to pan with **ragù** and toss to combine. Divide everything between plates, then sprinkle with **Parmesan**. Drizzle with **pepperolio** (to taste—it's spicy).

## AWESOME SAUCE!

Pasta, tomatoes, and beef are a guaranteed dinnertime win.

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