



# BEEF RAGÙ SPAGHETTI

with Zucchini & Italian Seasoning



**HELLO**  
**QUICK RAGÙ**

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

**PREP: 10 MIN** | **TOTAL: 45 MIN** | **CALORIES: 990**



Zucchini



Garlic



Spaghetti  
(Contains: Wheat)



Italian Seasoning



Parmesan Cheese  
(Contains: Milk)



Garlic Herb Butter  
(Contains: Milk)



Yellow Onion



Ground Beef



Beef Stock  
Concentrate



Crushed Tomatoes



Chili Flakes

## START STRONG

Salt your pasta cooking water generously in step 1—it should taste like the ocean! This will give the spaghetti just enough flavor to complement the sauce.

## BUST OUT

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

## INGREDIENTS

Ingredient 2-person | 4-person

- Zucchini 1 | 2
- Yellow Onion 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Ground Beef\* 10 oz | 20 oz
- Italian Seasoning 1 TBSP | 1 TBSP
- Spaghetti 6 oz | 12 oz
- Crushed Tomatoes 13.76 oz | 27.52 oz
- Beef Stock Concentrate 1 | 2
- Garlic Herb Butter 2 TBSP | 4 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup
- Chili Flakes 1 tsp | 1 tsp

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

## WINE CLUB

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## 1 PREP

Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Trim and quarter **zucchini** lengthwise; cut crosswise into ½-inch-thick pieces. Halve, peel, and dice **onion**. Mince **garlic**.



## 4 START RAGÙ

While spaghetti cooks, heat a drizzle of **oil** in pan used for beef over medium-high heat. Add **zucchini** and **onion**. Cook, stirring, until softened, 5-7 minutes. Stir in **garlic** and remaining **Italian Seasoning**; cook until garlic is fragrant, 30 seconds.



## 2 COOK BEEF

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **beef** and season with **salt, pepper**, and half the **Italian Seasoning** (you'll use the rest later). Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Turn off heat. (**TIP:** If there's excess grease in your pan, carefully pour it out.) Transfer beef to a plate.



## 5 SIMMER RAGÙ

Add **beef, tomatoes, stock concentrate**, and **reserved pasta cooking water** to pan with **veggies**. Bring to a boil, then reduce heat and let simmer until thick and saucy, 5-10 minutes. (**TIP:** If mixture begins to stick to the bottom of the pan, stir in a splash of water.) Taste and season with **salt** and **pepper**. Stir in **1 TBSP plain butter** (2 TBSP for 4 servings) until melted.



## 3 COOK PASTA

Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Carefully reserve **½ cup pasta cooking water** (¾ cup for 4 servings), then drain.



## 6 FINISH & SERVE

Add **spaghetti** and **garlic herb butter** to pan with **ragù**; toss to combine. Divide pasta between plates. Sprinkle with **Parmesan** and as many **chili flakes** as you like. Serve.

## NOODLE ON IT

This delicious sauce would taste great paired with any pasta shape. Next time, try it with rigatoni.

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