



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: 820**



Zucchini



Garlic



Ground Beef



Soy Sauce
(Contains: Soy)



Crushed Tomatoes



Pepperolio



Yellow Onion



Thyme



Spaghetti
(Contains: Wheat)



Italian Seasoning



Parmesan Cheese
(Contains: Milk)

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, so warm it up first if it does.

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

HELLO WINE



PAIR WITH
Tornambe IGP Puglia
Sangiovese, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



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. TIP: Draining pasta is super easy with a vertical-handle colander. Get one for next time at [HelloFresh.com/Shop](https://www.hellofresh.com/shop)



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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