



QUICK SAUSAGE BOLOGNESE

with Spinach and Carrot over Spaghetti



HELLO SAUSAGE BOLOGNESE

Hearty meat sauce without hours of stovetop simmering

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 890



Yellow Onion



Garlic



Parsley



Sweet Italian Pork Sausage



Chicken Stock Concentrate



Parmesan Cheese
(Contains: Milk)



Carrot



Button Mushrooms



Spaghetti
(Contains: Wheat)



Crushed Tomatoes



Baby Spinach

START STRONG

Save a little of the pasta water to use in step 4. It will give the sauce a nice, loose consistency and create an extra-silky mouthfeel with its starches.

BUST OUT

- Large pot
- Peeler
- Large pan
- Strainer
- Olive oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|------------------------------|--------------------|
| • Yellow Onion | 1 1 |
| • Carrot | 1 2 |
| • Garlic | 1 Clove 2 Cloves |
| • Button Mushrooms | 2 oz 4 oz |
| • Parsley | ¼ oz ¼ oz |
| • Spaghetti | 6 oz 12 oz |
| • Sweet Italian Pork Sausage | 9 oz 18 oz |
| • Crushed Tomatoes | 1 Box 2 Boxes |
| • Chicken Stock Concentrate | ½ 1 |
| • Baby Spinach | 5 oz 10 oz |
| • Parmesan Cheese | ¼ Cup ½ Cup |

HELLO WINE



PAIR WITH

Chasseur de Cailloux
Côtes du Rhône Rouge, 2016

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1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Halve, peel, and dice **onion**. Peel and finely dice **carrot**. Mince or grate **1 clove garlic** (we sent more). Trim, then roughly chop half the **mushrooms** (use the rest as you like). Roughly chop **parsley**.



4 MAKE BOLOGNESE

Stir **crushed tomatoes**, **pasta cooking water**, and half the **stock concentrate** into pan. Simmer until slightly thickened, 4-5 minutes. Season with **salt** and **pepper**. **TIP:** Add the leftover stock concentrate to grains like rice or couscous to give them a flavor boost.



2 COOK VEGGIES

Heat a large drizzle of **olive oil** in a large pan over medium heat. Add **onion**, **carrot**, and **garlic** to pan and cook until softened, about 5 minutes. Toss in **mushrooms** and cook until tender, about 5 minutes. Season with **salt** and **pepper**.



5 WILT SPINACH

Stir **spinach** into pan with Bolognese and let wilt. (**TIP:** If Bolognese is not saucy or seems stiff, add an extra splash of water.) Taste and season with **salt** and **pepper**.



3 COOK PASTA AND SAUSAGE

Once water is boiling, add **spaghetti** to pot. Cook until al dente, 9-11 minutes. Carefully scoop out and reserve **½ cup pasta cooking water**, then drain. Once mushrooms are tender, add **sausage** to pan, breaking up meat into pieces. Cook until no longer pink, about 5 minutes.



6 PLATE AND SERVE

Divide **spaghetti** between plates and top with **Bolognese**. Sprinkle with **Parmesan** and **parsley**.

MANGIA!

Such perfect pasta!
Your nonna would be proud.

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