



Beef and Roasted Red Pepper Ragout with Spaghetti

Family Friendly

30 Minutes



Ground Beef



Mirepoix



Roasted Red Peppers



Italian Seasoning



Tomato Sauce Base



Crushed Tomatoes



Spaghetti



Beef Broth Concentrate



Garlic



Parmesan Cheese, shredded

HELLO ROASTED RED PEPPERS

Pre-roasted peppers add the perfect punch to pasta!

Start here

Before starting, wash and dry all produce.

Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Mirepoix	113 g	227 g
Roasted Red Peppers	170 ml	340 ml
Italian Seasoning	1 tbsp	2 tbsp
Tomato Sauce Base	2 tbsp	4 tbsp
Crushed Tomatoes	370 ml	740 ml
Spaghetti	170 g	340 g
Beef Broth Concentrate	2	4
Garlic	6 g	12 g
Parmesan Cheese, shredded	¼ cup	½ cup
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Cook spaghetti

Add **10 cups water** and **2 tsp salt** to a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Add **spaghetti** to the pot of **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Drain and return the **pasta** to same pot, off heat.



Prep roasted peppers

While **beef** cooks, drain **roasted red peppers**. Roughly chop.



Cook veggies

While **spaghetti** cooks, peel, then mince or grate **garlic**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **mirepoix** and **garlic**. Cook, stirring occasionally, until **mirepoix** has softened, 3-4 min. Season with **salt** and **pepper**.



Finish sauce

Add **crushed tomatoes**, **broth concentrate**, **¼ tsp sugar** and **¼ cup water** (dbl both for 4 ppl) to the pan. Reduce heat to medium-low. Add **roasted red peppers**. Cook, stirring occasionally, until slightly thickened, 5-6 min. Season with **salt** and **pepper**.



Cook beef

Add the **beef** to same pan. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.** Carefully drain and discard **excess fat**, **reserving ½ tbsp fat** (dbl for 4 ppl) in the pan. Season with **salt** and **pepper**. Add the **tomato sauce base** and **Italian Seasoning**. Cook, stirring often, until fragrant, 1 min.



Finish and serve

Add **sauce** to the pot with **spaghetti**. Season with **salt** and **pepper**, then toss to coat. Divide **roasted red pepper beef ragout** and **spaghetti** between plates. Sprinkle **Parmesan** over top.

Dinner Solved!