



# Cheesy Meat Ragu Pizzettes

with Spinach and Sweet Pepper Salad

Family Friendly 30 Minutes



**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!



Ground Beef and Pork Mix



Ground Turkey



Naan



Sweet Bell Pepper



Red Onion



Baby Spinach



Mozzarella Cheese, shredded



Parmesan Cheese, shredded



Tomato Sauce Base



Red Wine Vinegar



Chicken Broth Concentrate



Garlic, cloves

HELLO SWEET PEPPERS

*A sweet pepper is just a green pepper that has been left on the vine to ripen!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, silicone brush, small bowl, large bowl, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Ground Turkey	250 g	500 g
Naan	2	4
Sweet Bell Pepper	160 g	320 g
Red Onion	113 g	226 g
Baby Spinach	56 g	113 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Parmesan Cheese, shredded	¼ cup	½ cup
Tomato Sauce Base	2 tbsp	4 tbsp
Red Wine Vinegar	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Garlic, cloves	2	4
Butter*	1 tbsp	2 tbsp
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 the website or app for the as-prepared recipe nutritional information.

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

## Contact

Call us | (855) 272-7002  
HelloFresh.ca

    @HelloFreshCA



## Prep

- Peel, then cut **onion** into ¼ -inch pieces.
- Core, then cut **pepper** into ¼ -inch pieces.
- Peel, then mince or grate **garlic**.
- Melt **1 tbsp butter** (dbl for 4 ppl) in a microwavable bowl, or in a small pan over low heat. Set aside.



## Cook meat ragu

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef and pork mix, onions, garlic** and **remaining peppers**. Cook, breaking up **meat** into smaller pieces, until no pink remains, 4-6 min.\*\*
- Carefully drain and discard excess fat.
- Add **tomato sauce base, broth concentrate, remaining vinegar** and **1 tbsp water** (dbl for 4 ppl). Cook, stirring often, until **sauce** thickens slightly, 1 min.
- Season **ragu** with **salt** and **pepper**, to taste.
- Remove from heat.

If you've opted to get **turkey**, add **1 tbsp oil** (dbl for 4 ppl) to the pan, then add **turkey**. Cook it in the same way the recipe instructs you to cook the **beef and pork mix**.



## Prep salad

- Add **half the vinegar, ¼ tsp sugar**, and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Place **spinach** and **half the peppers** on top of **dressing**. Do not toss. Place in the fridge until step 6.



## Assemble and bake pizzettes

- Sprinkle **half the mozzarella** over **naan** in an even layer, leaving a 1 cm border around the edges.
- Top with an even layer of **meat ragu**. Sprinkle **remaining mozzarella** and **Parmesan** over top.
- Bake **pizzettes** in the **middle** of the oven until **cheese** melts, 6-8 min. (NOTE: For 4 ppl, bake pizzettes in the middle and top of the oven, rotating sheets halfway through.)



## Toast naan

- Arrange **naan** on an unlined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets.)
- Toast in the **middle** of the oven until golden-brown, 5-6 min. (NOTE: For 4 ppl, toast in the middle and top of the oven.)
- Flip **naan**, then brush **butter** evenly over top.



## Finish and serve

- Toss **salad** to coat.
- Cut **pizzettes** into quarters.
- Divide **pizzettes** and **salad** between plates.

## Dinner Solved!