



# Pork Spaghetti Bolognese

with Fresh Salad

Quick

25 Minutes



Ground Pork



Garlic Puree



Mirepoix



Thyme



Marinara Sauce



Chicken Broth Concentrate



Spaghetti



Parmesan Cheese, shredded



Spring Mix



Red Wine Vinegar



Cream



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HELLO MIREPOIX

*A classic flavour base made up of carrots, celery and onions!*

## Start here

Before starting, wash and dry all produce.

### Bust out

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

### Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Garlic Puree	2 tbsp	4 tbsp
Mirepoix	113 g	227 g
Thyme	7 g	7 g
Marinara Sauce	½ cup	1 cup
Chicken Broth Concentrate	1	2
Spaghetti	170 g	340 g
Parmesan Cheese, shredded	¼ cup	½ cup
Spring Mix	56 g	113 g
Red Wine Vinegar	1 tbsp	2 tbsp
Cream	56 ml	113 ml
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	1 tsp	2 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

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### 1 Prep

- Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, strip **thyme leaves** from stems, then roughly chop.



### 4 Finish Bolognese sauce

- Add **thyme, marinara sauce, broth concentrate, reserved pasta water** and **cream** to the pan with **pork**.
- Bring to a boil.
- Once boiling, reduce heat to medium. Cook, stirring occasionally, until **sauce** thickens slightly, 8-10 min.



### 2 Cook spaghetti

- Add **spaghetti** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **½ cup pasta water** (dbl for 4 ppl), then drain and return **spaghetti** to the same pot, off heat.



### 5 Make salad

- Meanwhile, combine **vinegar, 1 tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl.
- Add **spring mix**. Season with **salt** and **pepper**, then toss to coat.



### 3 Start Bolognese sauce

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **2 tbsp butter** (dbl for 4 ppl), then **mirepoix, garlic puree** and **pork**. Season with **salt** and **pepper**.
- Cook, breaking up **pork** into small pieces, until no pink remains, 4-5 min. \*\*



### 6 Finish and serve

- Add **Bolognese sauce** to the pot with **spaghetti**, then toss to coat.
- Divide **spaghetti Bolognese** and **salad** between plates.
- Sprinkle **Parmesan** over top.

Dinner Solved!