



Pork Spaghetti Bolognese

with Fresh Salad

Quick

25 Minutes



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Ground Pork



Ground Beef



Spaghetti



Mirepoix



Spring Mix



Thyme



Marinara Sauce



Cream



Parmesan Cheese,
shredded



Garlic Puree



Chicken Stock
Powder



Red Wine Vinegar

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!

HELLO THYME

This woody herb packs a fragrant and savoury punch!

Start here

- Before starting, 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.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

Bust out

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

Ingredients

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

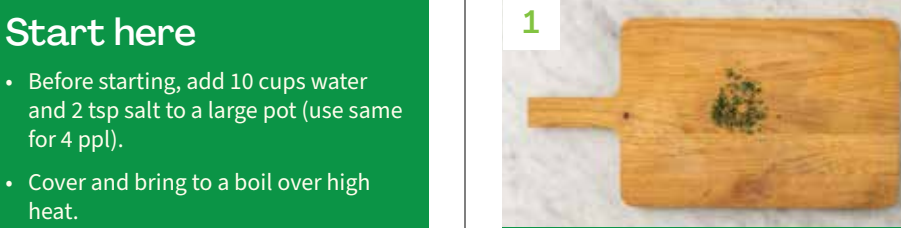
* Pantry items

** 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.



Prep

- Strip **thyme leaves** from stems, then roughly chop.



Start Bolognese sauce

- Heat a large non-stick pan over medium-high heat.
- When hot, add **2 tbsp** (4 tbsp) **butter**, 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.**

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **pork**.



Cook spaghetti

- Meanwhile, add **spaghetti** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **½ cup** (1 cup) **pasta water**.
- When **pasta** is done, drain and return **spaghetti** to the same pot, off heat.



Finish Bolognese sauce

- Add **thyme, marinara sauce, stock powder, cream** and **¼ cup** (½ cup) **reserved pasta water** to the pan with **pork**.
- Bring to a boil.
- Once boiling, reduce heat to medium-low. Cook, stirring occasionally, until **sauce** thickens slightly, 8-10 min.



Make salad

- Meanwhile, whisk together **vinegar, 1 tsp** (2 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** in a large bowl.
- Add **spring mix**. Season with **salt** and **pepper**, then toss to coat.



Finish and serve

- Add **Bolognese sauce** to the pot with **spaghetti**, then toss to coat. (**TIP:** For a lighter sauce consistency, add more reserved pasta water, 1-2 tbsp at a time, if desired.)
- Divide **spaghetti Bolognese** and **salad** between plates.
- Sprinkle **Parmesan** over top.

Dinner Solved!



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