



Saucy Beef Ragù¹ with Olive Tapenade

Quick

Optional Spice

20 Minutes

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or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

↻ Swap



Mild Italian Sausage
250 g | 500 g

↻ Swap



Beyond Meat®
2 | 4



Ground Beef
250 g | 500 g



Penne
170 g | 340 g



Tomato

2 | 4



Crushed Tomatoes with Garlic and Onion

1 | 2



Mixed Olives

30 g | 60 g



Beef Broth Concentrate

1 | 2



Zesty Garlic Blend

1 tbsp | 2 tbsp



Parmesan Cheese, shredded

¼ cup | ½ cup



Chili Flakes

1 tsp | 2 tsp



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.

Pantry items | Sugar*, oil*, salt*, pepper*, unsalted butter*

Cooking utensils | Measuring spoons, strainer, small bowl, measuring cups, large pot, large non-stick pan

1



Cook beef

- Before starting, add 10 cups hot 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.

[Swap](#) | Mild Italian Sausage

[Swap](#) | Beyond Meat®

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **beef**.
- Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard excess fat.
- Season with **salt**, **pepper** and **Zesty Garlic Blend**.

4



Make olive tapenade

- Meanwhile, cut **tomatoes** into ¼-inch pieces.
- Drain, then finely chop **olives**.
- Add **tomatoes**, **olives** and ½ **tbsp** (1 **tbsp**) **oil** to a small bowl. (**TIP:** We love using **extra virgin olive oil** in this **tapenade!**)
- Season with **salt** and **pepper**, then stir to combine.

2



Cook penne

- While **beef** cooks, add **penne** to the **boiling water**.
- Cook uncovered, stirring occasionally, until tender, 10-12 min.

5



Assemble ragu

- When **penne** is tender, reserve ¼ **cup** (½ **cup**) **pasta water**.
- Strain **penne**, then return to the same pot, off heat.
- Add **sauce**, **half the Parmesan** and **reserved pasta water** to the pot.
- Season with **salt** and **pepper**, then toss to combine.

3



Cook sauce

- Add **broth concentrate**, **crushed tomatoes**, 1 **tbsp** (2 **tbsp**) **butter** and ½ **tsp** (1 **tsp**) **sugar** to the pan with **beef**.
- Reduce heat to medium.
- Simmer, stirring occasionally, until **sauce** starts to thicken, 6-8 min. Season with **salt** and **pepper**, to taste.

6



Finish and serve

- Divide **beef ragu** between bowls, then top with **olive tapenade**.
- Sprinkle **remaining Parmesan** over top.
- Sprinkle **chili flakes** over top, if desired.

Measurements
within steps

1 **tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

1 | Cook mild Italian sausage

[Swap](#) | Mild Italian Sausage

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

1 | Cook Beyond Meat®

[Swap](#) | Beyond Meat®

If you've opted to get **Beyond Meat®**, prepare and cook it the same way as the **beef**, breaking up **patties** into bite-sized pieces, then increase the cooking time to 5-6 min.**

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



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