



# Saucy Beef Ragù <sup>1</sup> with Olive Tapenade

20 Minutes

↗ Customized Protein **+** Add **↻** Swap or **\*2** Double

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<b>↻ Swap</b> 	<b>↻ Swap</b> 
Pork Sausage (Mild Italian) 250 g   500 g	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 ½ cup   1 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** | Unsalted butter, sugar, oil, salt, pepper

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

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 | **Pork Sausage (Mild Italian)**

 Swap | **Beyond Meat®**

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add  $\frac{1}{2}$  **tblsp** (1 **tblsp**) **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**.

2



### Cook penne

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

3



### Cook sauce

- Add **broth concentrate**, **crushed tomatoes**, **1 tblsp** (2 **tblsp**) **butter** and  $\frac{1}{2}$  **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**.

4



### Make olive tapenade

- Meanwhile, cut **tomatoes** into  $\frac{1}{4}$ -inch pieces.
- Drain, then finely chop **olives**.
- Add **tomatoes**, **olives** and  $\frac{1}{2}$  **tblsp** (1 **tblsp**) **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.

5



### Assemble ragu

- When **penne** is tender, reserve  $\frac{1}{4}$  **cup** ( $\frac{1}{2}$  **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.

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 tblsp** (2 **tblsp**) **oil**  
2 person 4 person Ingredient

### 1 | Cook sausage

 Swap | **Pork Sausage (Mild Italian)**

If you've opted to get **sausage**, cook it in the same way the recipe instructs you to cook the **beef**.\*\* Disregard instructions to drain excess fat.

### 1 | Cook Beyond Meat®

 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook and plate it the same way as the **beef**, breaking up patties into smaller pieces, until crispy, 5-6 min.\*\* Disregard instructions to drain excess fat.

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