

Beef and Mushroom Spaghetti

with Balsamic-Glazed Tomatoes

30 Minutes





Customized Protein Add Add





×2 Double

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Ground Beef 250 g | 500 g





Spaghetti 170 g | 340 g



Mushrooms



Baby Spinach

28 g | 56 g

113 g | 227 g



Tomatoes with Garlic and Onion



Cheese, shredded

1/4 cup | 1/2 cup



Balsamic Glaze 2 tbsp | 4 tbsp



Italian Seasoning 1/2 tbsp | 1 tbsp



Baby Tomatoes 113 g | 227 g



Allengens 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. Cooking utensils | Large pot, measuring cups, measuring spoons, large non-stick pan, colander, aluminum foil, baking sheet



Prep

- · Before starting, preheat the broiler to high.
- Wash and dry all produce.
- 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, thinly slice mushrooms.
- Roughly chop spinach.



Cook beef and mushrooms

🚫 Swap | Mild Italian Sausage (uncased)

🔘 Swap | Beyond Meat®

- · Heat a large non-stick pan over medium-high
- When hot, add ½ tbsp (1 tbsp) oil, then beef. Break up **beef** into smaller pieces, then add mushrooms. Cook, stirring occasionally, until no pink remains in beef, 4-5 min.**
- · Carefully drain and discard excess fat.
- Season with half the Italian Seasoning (use all for 4 ppl), salt and pepper. Cook, stirring often, until fragrant, 1 min.



Cook spaghetti

- Meanwhile, add spaghetti to the boiling water. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve ¼ cup (½ cup) pasta water, then drain and return **spaghetti** to the same pot, off heat.

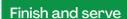


6

Broil tomatoes

5

- Meanwhile, add tomatoes and ½ tbsp (1 tbsp) oil to a foiled-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Broil in the middle of the oven until tomatoes burst, 5-6 min.
- · Remove the baking sheet from the oven. Drizzle **remaining balsamic glaze** over tomatoes, then toss to coat.



- Add sauce and reserved pasta water to the pot with spaghetti. Season with salt and **pepper**, then toss to combine.
- Divide beef and mushroom spaghetti between bowls.
- Top with tomatoes and any balsamic glaze from the baking sheet.
- Sprinkle Parmesan over top.

2 | Cook sausage and mushrooms

1 tbsp

2 person

4 person

oil

Ingredient

Measurements

within steps

Swap | Mild Italian Sausage (uncased)

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

2 | Cook Beyond Meat® and mushrooms

Swap | Beyond Meat®

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



Make sauce

- Meanwhile, add crushed tomatoes and half the balsamic glaze to the pan with beef and mushrooms. Reduce heat to medium and cook, stirring occasionally, until sauce thickens slightly, 6-8 min.
- Add spinach. Stir until wilted, 1-2 min.
- Remove the pan from heat.