



# Pork Spaghetti Bolognese

## with Fresh Salad

20 Minutes

Customized Protein Add Swap 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](http://www.hellofresh.ca)



Mild Italian Sausage, uncased 250 g   500 g	Beyond Meat® 2   4

Ground Pork 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

Chicken Stock Powder 1 tbsp   2 tbsp	Red Wine Vinegar 1 tbsp   2 tbsp

**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, pepper, salt, unsalted butter

**Cooking utensils** | Colander, large bowl, large non-stick pan, large pot, measuring cups, measuring spoons

1



## Prep

- 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.
- Strip **thyme leaves** from stems, then roughly chop.
- Add **vinegar**, **½ tsp** (1 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Stir to combine. Add **spring mix**. Do not mix until just before serving.

2



## Cook spaghetti

- 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.

3



## Start bolognese sauce

- [Swap](#) | **Mild Italian Sausage**
- [Swap](#) | **Beyond Meat®**
- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then **mirepoix**, **pork** and **thyme**. Season with **salt** and **pepper**.
- Cook, breaking up **pork** into small pieces, until no pink remains, 4-5 min.\*\*

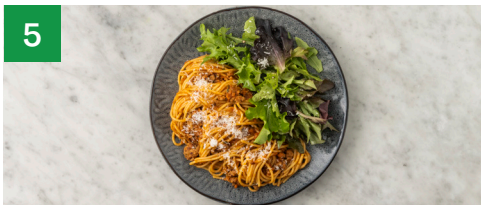
4



## Finish bolognese sauce

- Add **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, 4-5 min.

5



## 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.)
- Toss **salad**.
- Divide **spaghetti bolognese** and **salad** between plates.
- Sprinkle **Parmesan** over top.

Measurements  
within steps

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

## 3 | Start bolognese sauce

[Swap](#) | **Mild Italian Sausage**

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

## 3 | Start bolognese sauce

[Swap](#) | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook it the same way as the **pork**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.\*\*