

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 | Salt, sugar, oil, pepper

Cooking utensils | Baking sheet, colander, large non-stick pan, large pot, measuring cups, measuring spoons



Cook spaghetti

- Before starting, preheat the oven to 450°F.
- 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.
- Add **spaghetti** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Drain and return spaghetti to the same pot, off heat.



Prep and roast peppers

- Meanwhile, core, then cut **pepper** into 1/2-inch pieces.
- Add **peppers** and ½ **tbsp** (1 tbsp) **oil** to an unlined baking sheet. Season with salt and pepper, then toss to combine.
- Roast in the **middle** of the oven, stirring halfway through, until tender, 14-15 min.



Cook beef

🚫 Swap | Ground Turkey

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **beef** to the dry pan.
- Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard excess fat.
- Season with 1/4 tsp (1/2 tsp) garlic salt and pepper.



3 | Cook turkey

🚫 Swap | Ground Turkey

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



Make sauce

- Add tomato sauce base and Italian **Seasoning** to the pan. Cook, stirring often, until fragrant, 1 min.
- Add crushed tomatoes. broth concentrate and ¼ tsp (½ tsp) sugar.
- Reduce heat to medium-low.
- Add roasted peppers. Cook, stirring occasionally, until **sauce** thickens slightly, 5-6 min. Season with 1/4 tsp (1/2 tsp) garlic salt and pepper.



Finish and serve

- Add sauce to the pot with spaghetti. Season with **salt** and **pepper**, then toss to coat.
- Divide ragu and spaghetti between plates.
- Sprinkle **Parmesan** over top.
- Sprinkle with chili flakes, if desired.