

# HELLO Beef and Roasted Pepper Ragu

with Spaghetti

Spicy

25 Minutes



Ground Turkey 250 g | 500 g









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





**Ground Beef** 



250 g | 500 g



Pepper

1 2



Italian Seasoning







Spaghetti



170 g | 340 g







Chili Flakes

1 tsp | 2 tsp





Tomato Sauce Base 2 tbsp | 4 tbsp



**Garlic Salt** 1/2 tsp | 1 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. 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 ½-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.



#### 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 1/4 tsp (1/2 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.

Measurements within steps

(2 tbsp) 1 tbsp 2 person

oil Ingredient

4 person

# 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**.