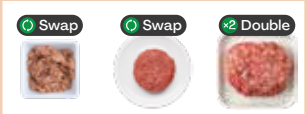




Saucy Beef Ragù¹ with Olive Tapenade

20 Minutes



Mild Italian Sausage, uncased
250 g | 500 g

Beyond Meat®
2 | 4

Ground Beef
500 g | 1000 g

↗ 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](https://www.hellofresh.ca)



- 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 | Pepper, oil, salt, unsalted butter, sugar

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 | Mild Italian Sausage

Swap | Beyond Meat®

*2 Double | Ground Beef

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add ½ **tbsp** (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**.

4



Make olive tapenade

- Meanwhile, cut **tomatoes** into ¼-inch pieces.
- Drain, then finely chop **olives**.
- Add **tomatoes**, **olives** and ½ **tbsp** (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.

2



Cook penne

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

5



Assemble ragù

- When **penne** is tender, reserve ¼ **cup** (½ **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.

3



Cook sauce

- Add **broth concentrate**, **crushed tomatoes**, 1 **tbsp** (2 **tblsp**) **butter** and ½ **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**.

6



Finish and serve

- Divide **beef ragù** between bowls, then top with **olive tapenade**.
- Sprinkle **remaining Parmesan** over top.
- Sprinkle **chili flakes** over top, if desired.

Measurements
within steps

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

1 | Cook sausage

Swap | Mild Italian Sausage

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

1 | Cook Beyond Meat®

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.

1 | Cook beef

*2 Double | Ground Beef

If you've opted for **double beef**, cook it in the same way the recipe instructs you to cook the **regular portion of beef**. Work in batches, if necessary.

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