









Birra Morretti presents Spaghetti and Rosé Beef Ragu with Cream

Spicy 30 Minutes

 Swap	 Swap	 Double
		
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)



Birra Moretti is inviting you to enjoy an authentic Sunday Dinner with HelloFresh.

This week we are encouraging you to share good food with good company by bringing you an Italian inspired meal. With this recipe, we invite you to enjoy life's simple pleasures with the perfect blend of food, culture and togetherness every Sunday with Birra Moretti.

Voucher for two 500ml cans of Birra Moretti included with this meal choice.

ENJOY RESPONSIBLY, MUST BE LEGAL DRINKING AGE

	
Ground Beef 250 g 500 g	Spaghetti 170 g 340 g
	
Carrot 1 2	Shallot 1 2
	
Parsley 7 g 14 g	Crushed Tomatoes with Garlic and Onion 1 2
	
Cream 56 ml 113 ml	Beef Broth Concentrate 1 2
	
Garlic Salt 1 tsp 2 tsp	Parmesan Cheese, shredded ¼ cup ½ cup
	
Chili Flakes 1 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.

Pantry items | Pepper, oil, salt, unsalted butter

Cooking utensils | Box grater, colander, large non-stick pan, large pot, measuring cups, measuring spoons, vegetable peeler

1



Prep

- Before starting, wash and dry all produce.
- **Heat Guide for Step 4:**
 - Mild: ½ tsp (¼ tsp)
 - Medium: ¼ tsp (½ tsp)
 - Spicy: ½ tsp (1 tsp)

- 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.
- Meanwhile, peel, then cut **shallot** into ¼-inch pieces.
- Peel, then coarsely grate **carrot**.
- Roughly chop **parsley**.

4



Make rosé beef ragu

- Meanwhile, add **crushed tomatoes, broth concentrate, garlic salt** and ¼ **tsp chili flakes** to the pan with **beef** and **veggies**. (NOTE: Reference heat guide.) Bring to a simmer.
- Once simmering, reduce heat to medium-low. Cook, stirring occasionally, until **sauce** thickens slightly, 6-8 min.
- Add **cream**, then return to a simmer. Season with **salt** and **pepper**.

2



Cook beef and veggies

🔄 Swap | Mild Italian Sausage, uncased

🔄 Swap | Beyond Meat®

×2 Double | Ground Beef

- Heat a large non-stick pan over medium-high.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.**
- Add **carrots** and **shallots**. Cook, stirring occasionally, until tender-crisp, 3-4 min.

5



Finish spaghetti and rosé beef ragu

- Remove the pan from heat, then add **spaghetti, half the Parmesan, ½ cup reserved pasta water** and **1 tbsp** (2 **tbsp**) **butter**. Toss to combine until **butter** melts and **spaghetti** is coated, 1 min. (TIP: For a lighter sauce consistency, add more reserved pasta water, 1-2 **tbsp** at a time, if desired.)

3



Cook spaghetti

- Meanwhile, add **spaghetti** to the boiling **water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve ¾ **cup** (1 ½ **cups**) **pasta water**, then drain **spaghetti**.

6



Finish and serve

- Divide **spaghetti and rosé beef ragu** between plates.
- Top with **parsley** and **remaining Parmesan**.
- Sprinkle **remaining chili flakes** over top, if desired.

Measurements within steps | 1 **tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Cook sausage and veggies

🔄 Swap | Mild Italian Sausage, uncased

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

2 | Cook Beyond Meat® and veggies

🔄 Swap | Beyond Meat®

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

2 | Cook beef and veggies

×2 Double | Ground Beef

If you've opted for **double beef**, cook 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.