



Birra Morretti presents Spaghetti and Rosé Beef Ragu

with Cream

Spicy

30 Minutes







500 g | 1000 g



Ground Beef



250 g | 500 g 170 g | 340 g





1 | 2









Tomatoes with Garlic and Onion
1 | 2

Parsley









Cream



56 ml | 113 ml













Chili Flakes 1tsp | 1tsp









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 🎥

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

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

life's simple pleasures with the perfect blend of food, culture

and togetherness every Sunday with Birra Moretti.

ENJOY RESPONSIBLY, MUST BE LEGAL DRINKING AGE

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



Prep

- · Before starting, wash and dry all produce.
- Heat Guide for Step 4:
- Mild: 1/8 tsp (1/4 tsp) Medium: 1/4 tsp (1/2 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 1/4-inch pieces.



Cook beef and veggies

🔘 Swap | Mild Italian Sausage, uncased

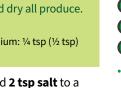
🗘 Swap | Beyond Meat®

- 😢 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.



Cook spaghetti

- Meanwhile, add spaghetti to the boiling water. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve 34 cup (1 ½ cups) pasta water, then drain **spaghetti**.



- Peel, then coarsely grate carrot.
- Roughly chop parsley.



Make rosé beef ragu

- Meanwhile, add crushed tomatoes, broth concentrate, garlic salt and 1/4 tsp chili flakes to the pan with beef and veggies. (NOTE: Reference heat guide.) Bring to a simmer.
- · Once simmering, reduce heat to mediumlow. Cook, stirring occasionally, until **sauce** thickens slightly, 6-8 min.
- Add **cream**, then return to a simmer. Season with **salt** and **pepper**.



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.)



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

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

😡 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.