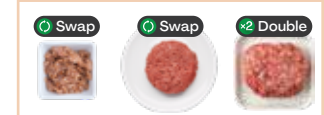




Beef and Mushroom Spaghetti with Balsamic-Glazed Tomatoes

30 Minutes



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)

Mild Italian Sausage, uncased 250 g | 500 g
Beyond Meat® 2 | 4
Ground Beef 500 g | 1000 g



- Ground Beef 250 g | 500 g
- Spaghetti 170 g | 340 g
- Mushrooms 113 g | 227 g
- Baby Spinach 28 g | 56 g
- Crushed Tomatoes with Garlic and Onion 1 | 2
- Parmesan Cheese, shredded ¼ cup | ½ cup
- Balsamic Glaze 2 tbsp | 4 tbsp
- Italian Seasoning ½ tbsp | 1 tbsp
- Baby Tomatoes 113 g | 227 g

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 | Oil, salt, pepper

Cooking utensils | Large pot, measuring cups, measuring spoons, large non-stick pan, colander, aluminum foil, baking sheet

1



Prep

- Before starting, preheat the broiler to high.
- 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.
- Meanwhile, thinly slice **mushrooms**.
- Roughly chop **spinach**.

2



Cook beef and mushrooms

🔄 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**. Break up **beef** into smaller pieces, then add **mushrooms**. Cook, stirring occasionally, until no pink remains in **beef**, 4-5 min.**
- Carefully drain and discard excess fat.
- Season with **half the Italian Seasoning** (use all for 4 ppl), **salt** and **pepper**. Cook, stirring often, until fragrant, 1 min.

3



Cook spaghetti

- Meanwhile, add **spaghetti** to the boiling water. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **¼ cup** (½ cup) **pasta water**, then drain and return **spaghetti** to the same pot, off heat.

4



Make sauce

- Meanwhile, add **crushed tomatoes** and **half the balsamic glaze** to the pan with **beef** and **mushrooms**. Reduce heat to medium and cook, stirring occasionally, until **sauce** thickens slightly, 6-8 min.
- Add **spinach**. Stir until wilted, 1-2 min.
- Remove the pan from heat.

5



Broil tomatoes

- Meanwhile, add **tomatoes** and **½ tbsp** (1 tbsp) **oil** to a foiled-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Broil in the **middle** of the oven until **tomatoes** burst, 5-6 min.
- Remove the baking sheet from the oven. Drizzle **remaining balsamic glaze** over **tomatoes**, then toss to coat.

6



Finish and serve

- Add **sauce** and **reserved pasta water** to the pot with **spaghetti**. Season with **salt** and **pepper**, then toss to combine.
- Divide **beef and mushroom spaghetti** between bowls.
- Top with **tomatoes** and **any balsamic glaze** from the baking sheet.
- Sprinkle **Parmesan** over top.

Measurements
within steps

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

2 | Cook sausage and mushrooms

🔄 Swap | Mild Italian Sausage, uncased

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

2 | Cook Beyond Meat® and mushrooms

🔄 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.

2 | Cook beef and mushrooms

×2 Double | Ground Beef

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

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