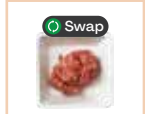




Beef and Roasted Red Pepper Ragu with Spaghetti

Spicy

25 Minutes



Ground Turkey
250 g | 500 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



Sweet Bell Pepper
1 | 2



Italian Seasoning
1 tbsp | 2 tbsp



Crushed Tomatoes with Garlic and Onion
1 | 2



Spaghetti
170 g | 340 g



Parmesan Cheese, shredded
¼ cup | ½ cup



Chili Flakes
1 tsp | 2 tsp



Beef Broth Concentrate
1 | 2



Tomato Sauce Base
2 tbsp | 4 tbsp



Garlic Salt
½ 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 | Salt, sugar, oil, pepper

Cooking utensils | Baking sheet, colander, large non-stick pan, large pot, measuring cups, measuring spoons

1



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.

4



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 **¼ tsp (½ tsp) sugar**.
- Reduce heat to medium-low.
- Add **roasted peppers**. Cook, stirring occasionally, until **sauce** thickens slightly, 5-6 min. Season with **¼ tsp (½ tsp) garlic salt** and **pepper**.

2



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.

5



Finish and serve

- Add **sauce** to the pot with **spaghetti**. Season with **salt** and **pepper**, then toss to coat.
- Divide **roasted red pepper beef ragu** and **spaghetti** between plates.
- Sprinkle **Parmesan** over top.
- Sprinkle with **chili flakes**, if desired.

3



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 **¼ tsp (½ tsp) garlic salt** and **pepper**.

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.

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**.**

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