



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)

Swap



Mild Italian Sausage, uncased
250 g | 500 g

Swap



Beyond Meat®
2 | 4

*2 Double



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.*

Ingredient quantities 56 g | 113 g
2 person 4 person

Pantry items | Pepper, salt, oil

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.

- To a large pot, add **10 cups water** and **2 tsp salt** (use same for 4 servings). Cover and bring to a boil over high heat.
- Meanwhile, thinly slice **mushrooms**.
- Roughly chop **spinach**.

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 for 6-8 min, stirring occasionally, until **sauce** thickens slightly.
- Add **spinach**. Stir until wilted, 1-2 min.
- Remove the pan from heat.

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 $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil**, then **beef**. Break up **beef** into smaller pieces, then add **mushrooms**. Cook for 4-5 min, stirring occasionally, until no pink remains in **beef**.**
- Carefully drain and discard excess fat.
- Season with **half the Italian Seasoning** (use all for 4 servings), **salt** and **pepper**. Cook, stirring often, until fragrant, 1 min.

5



Broil tomatoes

- Meanwhile, to a foil-lined baking sheet, add **tomatoes** and $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil**. Season with **salt** and **pepper**, then toss to coat.
- Broil in the **middle** of the oven for 5-6 min, until **tomatoes** burst.
- Remove the baking sheet from the oven. Drizzle **remaining balsamic glaze** over **tomatoes**, then toss to coat.

3



Cook spaghetti

- Meanwhile, add **spaghetti** to the boiling water. Cook for 10-12 min, uncovered, stirring occasionally, until tender.
- Reserve $\frac{1}{4}$ **cup** ($\frac{1}{2}$ **cup**) **pasta water**, then drain and return **spaghetti** to the same pot, off heat.

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-serving 4-serving 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 mushrooms

🔄 Swap | **Mild Italian Sausage, uncased**

If you've opted to get **sausage**, prep and cook in the same way the recipe instructs you to prep and cook the **beef**.** Disregard instructions to drain excess fat. Follow the rest of the recipe as written.

2 | Cook Beyond Meat® and mushrooms

🔄 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.** 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 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 165°F.