

HELLO Beef and Mushroom Spaghetti With Balsamia Glazed Tomatoss

with Balsamic-Glazed Tomatoes

30 Minutes







Customized Protein Add







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 🎥



500 g | 1000 g



Ground Beef 250 g | 500 g



Spaghetti 170 g | 340 g





Baby Spinach

28 g | 56 g

113 g | 227 g



Tomatoes with

Garlic and Onion
1 | 2



¼ cup | ½ cup



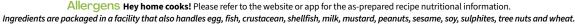
Balsamic Glaze 2 tbsp | 4 tbsp



Italian Seasoning ½ tbsp | 1 tbsp



Baby Tomatoes 113 g | 227 g





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



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.



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 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.



Cook spaghetti

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



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.



Broil tomatoes

- Meanwhile, to a foil-lined baking sheet, add tomatoes and ½ 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.



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

(2 tbsp) 1 tbsp

oil 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

O 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.