



Rosé Chicken Bolognese

with Cheesy Garlic Toasts

Family Friendly 25 Minutes

Customized Protein

+ Add



Swap


or



x2 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	 Beyond Meat® 2 4
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 Ground Chicken* 250 g 500 g	 Crushed Tomatoes with Garlic and Onion 1 2
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 Mirepoix 113 g 227 g	 Spaghetti 170 g 340 g
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 Parmesan Cheese, shredded 1/2 cup 1/2 cup	 Chicken Broth Concentrate 1 2
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 Balsamic Glaze 2 tbsp 4 tbsp	 Ciabatta Roll 1 2
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 Cream 56 ml 113 ml	 Baby Spinach 28 g 56 g
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 Garlic, cloves 3 6
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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 | Butter, pepper, oil, salt

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

1



Cook chicken

- Before starting, remove 3 tbsp (6 tbsp) butter from the fridge and set aside to come up to room temperature.
- Preheat the oven to 450°F.
- Add 10 cups water and 2 tsp salt to a large pot (use same for 4 servings).
- Cover and bring to a boil over high heat.
- Wash and dry all produce.

Swap | **Ground Beef**

Swap | **Beyond Meat®**

- Heat a large non-stick pan over medium-high. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Cook for 4-5 min, breaking up **chicken** into smaller pieces, until no pink remains.** Season with **salt** and **pepper**.
- While **chicken** cooks, peel, then mince or grate **garlic**.

4



Finish sauce

- Add **crushed tomatoes**, **cream**, **broth concentrate** and **balsamic glaze**. Season with **salt** and **pepper**. Bring to a boil over high.
- Once boiling, reduce heat to medium. Cook for 4-6 min, stirring occasionally, until **sauce** thickens slightly. Remove the pan from heat. Add **1 tbsp** (2 tbsp) **butter** and **spinach**. Stir for 1-2 min, until **spinach** wilts.

2



Cook spaghetti

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

3



Start sauce

- While **spaghetti** cooks, add **mirepoix**, **half the garlic** and **1 tbsp** (2 tbsp) **butter** to the pan with **chicken**. Cook for 2-3 min, stirring often, until **mirepoix** softens slightly.

5



Make cheesy garlic toasts

- While **sauce** cooks, combine **remaining garlic** and **1 tbsp** (2 tbsp) **butter** in a small bowl. Season with **salt**.
- Halve **rolls**. Arrange on an unlined baking sheet, cut-side up. Spread **garlic butter** over **rolls**. Sprinkle **cheese** on top. Bake in the **middle** of the oven until **cheese** melts, 1-2 min. (**TIP:** Keep an eye on them so they don't burn!)

6



Finish and serve

- Add **sauce** to the pot with **spaghetti**, then toss to combine. (**TIP:** For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired.)
- Divide **spaghetti** between plates. Serve **cheesy garlic toasts** alongside.

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.

1 | Cook beef

Swap | **Ground Beef**

If you've opted to get **beef**, cook the same way the recipe instructs you to cook **chicken**.** Remove and discard excess fat, if desired.

1 | Cook Beyond Meat®

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook for 5-6 min, in the same way as the **chicken**, breaking up **patties** into smaller pieces, until crispy.**

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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