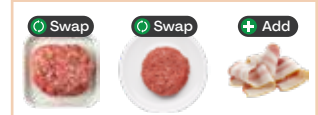




Creamy Pork Spaghetti Bolognese

with Fresh Salad

20 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 Bacon Strips 100 g | 200 g



- Ground Pork 250 g | 500 g
- Spaghetti 170 g | 340 g
- Mirepoix 113 g | 227 g
- Spring Mix 56 g | 113 g
- Thyme 7 g | 7 g
- Marinara Sauce ½ cup | 1 cup
- Cream 56 ml | 113 ml
- Parmesan Cheese, shredded ¼ cup | ½ cup
- Chicken Stock Powder 1 tbsp | 2 tbsp
- Red Wine Vinegar 1 tbsp | 2 tbsp
- Garlic Puree 1 tbsp | 2 tbsp

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 | Sugar, oil, pepper, salt, butter

Cooking utensils | Colander, large bowl, large non-stick pan, large pot, measuring cups, measuring spoons

1



Prep

- Before starting, bring a large pot of salted water to a boil (use same for 4 servings).
- Wash and dry all produce.
- Strip **thyme leaves** from stems, then roughly chop.
- To a large bowl, add **vinegar**, **½ tsp** (1 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil**. Stir to combine. Add **spring mix**. Do not toss until serving.

2



Cook spaghetti

- To the **boiling water**, add **spaghetti**. Cook for 12-13 min, stirring occasionally, until tender but still firm to the bite.
- Reserve **½ cup** (1 cup) **pasta water**.
- Strain **spaghetti**, then return to the pot, off heat.

3



Start bolognese sauce

🔄 Swap | **Ground Beef**

🔄 Swap | **Beyond Meat®**

+ Add | **Bacon Strips**

- Meanwhile, in a large non-stick pan, heat **2 tbsp** (4 tbsp) **butter** over medium-high, until melted.
- Add **pork**, **mirepoix**, **thyme** and **garlic puree**. Season with **salt** and **pepper**. Cook for 3-5 min, breaking up **pork** into smaller pieces, until no pink remains.**

4



Finish bolognese sauce

- To the pan with **pork**, add **marinara sauce**, **stock powder**, **cream** and **¼ cup** (½ cup) **reserved pasta water**.
- Bring to a boil.
- Once boiling, reduce heat to medium-low. Cook for 4-5 min, stirring occasionally, until **sauce** thickens slightly.

5



Finish and serve

+ Add | **Bacon Strips**

- To the pot with **spaghetti**, add **creamy pork bolognese sauce**, then toss to coat. (**TIP:** For a lighter sauce consistency, add more reserved pasta water, 1-2 tbsp at a time.)
- Toss **salad**.
- Divide **spaghetti bolognese** and **salad** between plates.
- 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.

3 | Start bolognese sauce

🔄 Swap | **Ground Beef**

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

3 | Start bolognese sauce

🔄 Swap | **Beyond Meat®**

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

3 | Cook bacon and start bolognese

+ Add | **Bacon**

If you've opted to add **bacon**, heat a large non-stick pan over medium. When hot, add **bacon**. Cook for 5-7 min, flipping occasionally, until crispy.** Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Discard fat from the pan. Carefully wipe the pan clean, then use the same pan to start **bolognese**.

5 | Finish and serve

+ Add | **Bacon**

Roughly crumble **bacon** over **bolognese**.

** Cook ground pork, beef and Beyond Meat® to a minimum internal temperature of 165°F, and bacon to a minimum internal temperature of 160°F.