



# Saucy Beef Ragu

## with Olive Tapenade

Spicy

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)

Swap



Mild Italian Sausage, uncased  
250 g | 500 g

Swap



Beyond Meat®

2 | 4

+ Add



Bacon Strips

100 g | 200 g



Ground Beef  
250 g | 500 g



Penne  
170 g | 340 g



Tomato

2 | 4



Crushed Tomatoes with Garlic and Onion

1 | 2



Mixed Olives

30 g | 60 g



Beef Broth Concentrate

1 | 2



Zesty Garlic Blend  
1 tbsp | 2 tbsp



Parmesan Cheese, shredded  
½ cup | 1 cup



Chili Flakes  
1 tsp | 2 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** | Pepper, oil, salt, butter, sugar

**Cooking utensils** | Large non-stick pan, large pot, measuring cups, measuring spoons, small bowl, strainer

1



### Cook beef

- Before starting, bring a large pot of salted water to a boil (use same for 4 servings).
- Wash and dry all produce.

🔄 Swap | **Mild Italian Sausage**

🔄 Swap | **Beyond Meat®**

+ Add | **Bacon Strips**

- Heat a large non-stick pan over medium-high.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **beef**.
- Cook for 4-5 min, breaking up **beef** into smaller pieces, until no pink remains.\*\*
- Carefully drain and discard excess fat.
- Season with **salt**, **pepper** and **Zesty Garlic Blend**.

4



### Make olive tapenade

- Meanwhile, cut **tomatoes** into ¼-inch pieces.
- Drain, then finely chop **olives**.
- To a small bowl, add **tomatoes**, **olives** and ½ **tbsp** (1 tbsp) **oil**. (**TIP:** We love using extra virgin olive oil in this tapenade!)
- Season with **salt** and **pepper**, then stir to combine.

2



### Cook penne

- While **beef** cooks, add **penne** to the **boiling water**.
- Cook uncovered for 12-14 min, stirring occasionally, until tender but still firm to the bite.

5



### Assemble ragu

- When **penne** is tender, reserve ¼ **cup** (½ cup) **pasta water**.
- Strain **penne**, then return to the pot, off heat.
- To the pot, add **sauce**, **reserved pasta water** and **half the Parmesan**.
- Season with **salt** and **pepper**, then toss to combine.

3



### Cook sauce

- To the pan with **beef**, add **broth concentrate**, **crushed tomatoes**, 1 **tbsp** (2 **tbsp**) **butter** and ½ **tsp** (1 **tsp**) **sugar**.
- Reduce heat to medium.
- Simmer for 6-8 min, stirring occasionally, until **sauce** starts to thicken. Season with **salt** and **pepper**.

6



### Finish and serve

- Divide **beef ragu** between bowls, then top with **olive tapenade**.
- Sprinkle **remaining Parmesan** over top.
- Sprinkle **chili flakes** over top, if you like.

**Measurements within steps** | 1 **tbsp** (2 **tbsp**) **oil**  
2-serving 4-serving Ingredient

#### For 6 servings

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 sausage

🔄 Swap | **Mild Italian Sausage**

If you've opted to get **sausage**, cook in the same way the recipe instructs you to cook the **beef**.\*\*

### 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 **beef**, breaking up **patties** into smaller pieces, until crispy.\*\* Disregard instructions to drain excess fat.

### 1 | Cook beef and bacon

+ Add | **Bacon Strips**

If you've opted to add **bacon**, while the pan heats, cut **bacon** into ½-inch pieces. When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **beef** and **bacon**. Cook for 5-6 min, breaking up **beef** into smaller pieces, until **bacon** and **beef** are cooked through.\*\* Carefully drain and discard excess fat. Follow the rest of recipe as written.

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