



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

**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, large non-stick pan, large pot, measuring cups, measuring spoons, small bowl, strainer

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.
- 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 for 1-2 min, until cheese melts. (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.)
- Divide spaghetti between plates. Serve cheesy garlic toasts alongside.

Measurements within steps | 1 tbsp (2 tbsp) oil | 2 person 4 person 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 in the same way the recipe instructs you to cook the chicken.\*\*

### 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.