



Beef and Mushroom Spaghetti

with Balsamic-Glazed Tomatoes

30 Minutes



Ground Beef



Spaghetti



Mushrooms



Baby Tomatoes



Baby Spinach



Crushed Tomatoes
with Garlic and Onion



Parmesan Cheese,
shredded



Balsamic Glaze



Italian Seasoning

HELLO ITALIAN SEASONING

Our blend of hearty herbs and zesty garlic!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Bust out

Baking sheet, colander, measuring spoons, aluminum foil, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Spaghetti	170 g	340 g
Mushrooms	113 g	227 g
Baby Tomatoes	113 g	227 g
Baby Spinach	56 g	113 g
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Parmesan Cheese, shredded	¼ cup	½ cup
Balsamic Glaze	2 tbsp	4 tbsp
Italian Seasoning	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

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.

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1

Prep

Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. While **water** comes to a boil, thinly slice **mushrooms**. Roughly chop **spinach**.



2

Cook beef and mushrooms

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef**. Break up **beef** into smaller pieces, then add **mushrooms**. Cook, stirring occasionally, until no pink remains in **beef**, 4-5 min. ** Carefully drain and discard excess fat. Season with **Italian Seasoning, salt** and **pepper**. Cook, stirring often, until fragrant, 1 min.



3

Cook spaghetti

While **beef and mushrooms** cook, break **spaghetti** in half, then add to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return **spaghetti** to the same pot, off heat.



4

Make sauce

While **spaghetti** cooks, add **crushed tomatoes** and **half the balsamic glaze** to the pan with **beef and mushrooms**. Reduce heat to medium and cook, stirring occasionally, until **sauce** thickens slightly, 6-8 min. Add **spinach**. Stir until wilted, 1-2 min. Remove the pan from heat.



5

Broil tomatoes

While **sauce** cooks, add **tomatoes** and **½ tbsp oil** (dbl for 4 ppl) to a foiled-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Broil in the **middle** of the oven until **tomatoes** burst, 5-6 min. Remove the baking sheet from the oven. Drizzle **remaining balsamic glaze** over **tomatoes**, then toss to coat.



6

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.

Dinner Solved!