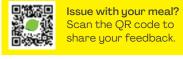


Beef and Roasted Pepper Ragu

with Spaghetti

Family Friendly

Optional Spice 25–35 Minutes







Sweet Bell Pepper





Italian Seasoning

Crushed Tomatoes





Spaghetti

Parmesan Cheese, shredded







Beef Broth Concentrate









Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil within steps 2 person 4 person Ingredient

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Sweet Bell Pepper	160 g	320 g
Italian Seasoning	1 tbsp	2 tbsp
Crushed Tomatoes	1	2
Spaghetti	170 g	340 g
Parmesan Cheese, shredded	1/4 cup	⅓ cup
Chili Flakes 🤳	1 tsp	2 tsp
Beef Broth Concentrate	1	2
Tomato Sauce Base	2 tbsp	4 tbsp
Garlic Salt	1 tsp	2 tsp
Sugar*	1/4 tsp	½ tsp
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.



Cook spaghetti

- 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.
- Add **spaghetti** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Drain and return **spaghetti** to the same pot, off heat.



Prep and roast peppers

- Meanwhile, core, then cut pepper into ½-inch pieces.
- Add **peppers** and ½ **tbsp** (1 tbsp) **oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to combine.
- Roast in the **middle** of the oven, stirring halfway through, until tender, 14-15 min.



Cook beef

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **beef** to the dry pan.
- Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard excess fat.
- Season with $\frac{1}{4}$ tsp ($\frac{1}{2}$ tsp) garlic salt and pepper.



Make sauce

- Add tomato sauce base and Italian Seasoning to the pan. Cook, stirring often, until fragrant, 1 min.
- Add crushed tomatoes, broth concentrate and ¼ tsp (½ tsp) sugar.
- Reduce heat to medium-low.
- Add roasted peppers. Cook, stirring occasionally, until sauce thickens slightly,
 5-6 min. Season with salt and pepper.



Finish and serve

- Add sauce to the pot with spaghetti.
 Season with salt and pepper, then toss to coat.
- Divide beef and roasted pepper ragu and spaghetti between plates.
- Sprinkle Parmesan over top.
- Sprinkle with chili flakes, if desired.

Dinner Solved!

