



Beef and Roasted Pepper Ragu with Spaghetti

Family Friendly

Optional Spice

25-35 Minutes



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Ground Beef



Sweet Bell Pepper



Italian Seasoning



Crushed Tomatoes



Spaghetti



Parmesan Cheese,
shredded



Chili Flakes



Beef Broth
Concentrate



Tomato Sauce Base



Garlic Salt

HELLO ITALIAN SEASONING

Our blend of hearty herbs and zesty garlic!

Start here

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

Measurements within steps **1 tbsp** (2 tbsp) **oil**
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 | ¼ cup | ¼ 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* | ¼ 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.



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1



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.

4



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**.

2



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.

5



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.

3



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 **¼ tsp (½ tsp) garlic salt** and **pepper**.

Dinner Solved!