



# Beef and Roasted Red 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 person) **(2 tbsp)** (4 person) **oil** 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    |
| <b>Chili Flakes</b> 🌶️    | 1 tsp    | 2 tsp    |
| Beef Broth Concentrate    | 1        | 2        |
| Tomato Sauce Base         | 2 tbsp   | 4 tbsp   |
| Garlic Salt               | ½ tsp    | 1 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.*



### 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 same pot, off heat.



### 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 red peppers**. Cook, stirring occasionally, until **sauce** thickens slightly, 5-6 min. Season with **¼ tsp (½ tsp) garlic salt** and **pepper**.



### 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.



### Finish and serve

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



### 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!



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