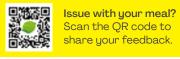


Beef and Roasted Red Pepper Ragu

with Spaghetti

Family Friendly

Optional Spice 25–35 Minutes









Ground Beef

Sweet Bell Pepper





Italian Seasoning

Crushed Tomatoes





Spaghetti

Parmesan Cheese, shredded



Chili Flakes



Beef Broth



Tomato Sauce Base

Garlic Salt

Start here

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

Measurements , 1 tbsp (2 tbsp), within steps

4 person Ingredient

oil

Bust out

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

Ingredients

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	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	⅓ cup	⅓ cup
Chili Flakes 🤳	1 tsp	2 tsp
Beef Broth Concentrate	1	2
Tomato Sauce Base	2 tbsp	4 tbsp
Garlic Salt	½ tsp	1 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 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 1/4 tsp (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 1/4 tsp (1/2 tsp) sugar.
- Reduce heat to medium-low.
- Add roasted red peppers. Cook, stirring occasionally, until sauce thickens slightly, 5-6 min. Season with 1/4 tsp (1/2 tsp) garlic salt and pepper.



- 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.

Dinner Solved!

