



Hearty Beef and Pork Ragù¹ with Linguine and Mushrooms

Family Friendly

Quick

25 Minutes



Issue with your meal?
Scan the QR code to
share your feedback.



Ground Beef and
Pork Mix



Ground Chicken



Linguine



Garlic Puree



Mirepoix



Mushrooms



Tomato Sauce Base



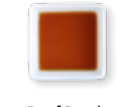
Italian Seasoning



Crushed Tomatoes
with Garlic and
Onion



Parmesan Cheese,
shredded



Beef Broth
Concentrate

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO MIREPOIX

A classic flavour base made up of carrots, celery and onions!

Start here

- Before starting, 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.
- Wash and dry all produce.

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

Bust out

Measuring spoons, large pot, strainer, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Ground Chicken ♦	250 g	500 g
Linguine	170 g	340 g
Garlic Puree	2 tbsp	4 tbsp
Mirepoix	113 g	227 g
Mushrooms	113 g	227 g
Tomato Sauce Base	2 tbsp	4 tbsp
Italian Seasoning	½ tbsp	1 tbsp
Crushed Tomatoes with Garlic and Onion	1	2
Parmesan Cheese, shredded	¼ cup	½ cup
Beef Broth Concentrate	1	2
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook beef-pork mix and chicken to a minimum internal temperature of 74°C/165°F.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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.



Issue with your meal?
Scan the QR code to
share your feedback.

1



Cook linguine

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

2



Prep and cook meat

- Meanwhile, roughly chop **mushrooms** into ½-inch pieces.
- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **beef and pork mix**. Cook, breaking up **meat** into smaller pieces, until no pink remains, 4-6 min.**
- Carefully drain and discard excess fat.
- Season **meat** with **salt** and **pepper**.

If you've opted to get **ground chicken**, cook it in the same way the recipe instructs you to cook the **beef and pork mix**.**

3



Cook veggies and make ragù

- Add **mushrooms** and **mirepoix** to the pan with **meat**.
- Cook, stirring occasionally, until tender, 4-6 min. Season with **salt** and **pepper**.
- Add **tomato sauce base**, **garlic puree** and **half the Italian Seasoning** (use all for 4 ppl). Cook, stirring often, until fragrant, 1-2 min.
- Reduce heat to medium.
- Add **crushed tomatoes**, **broth concentrate** and ⅓ **cup** (⅔ **cup**) **water**.
- Cook, stirring occasionally, until **sauce** thickens slightly, 4-5 min. Season with **salt** and **pepper**.

4



Finish linguine

- Add **ragù** and **1 tbsp** (2 **tbsp**) **butter** to the pot with **linguine**, then toss to combine.
- Season with **salt** and **pepper**, to taste.

5



Finish and serve

- Divide **linguine** with **ragù** between plates.
- Sprinkle **Parmesan** over top.

Dinner Solved!