

HELLO Hearty Beef and Pork Ragu with Linguine and Mushrooms

Family Friendly 20-30 Minutes









2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🦫

Ground Turkey 250 g | 500 g









Linguine 170 g | 340 g



Garlic Puree



113 g | 227 g

2 tbsp | 4 tbsp



Mushrooms





2 tbsp | 4 tbsp

113 g | 227 g



Italian Seasoning





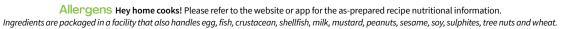
1 | 2



Cheese, shredded ¼ cup | ½ cup



Concentrate 1 2



Cooking utensils | Measuring spoons, colander, measuring cups, large pot, large non-stick pan



Cook linguine

- 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.
- 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.



Prep and cook meat

🗘 Swap | Ground Turkey

🗘 Swap | Beyond Meat®

- Meanwhile, roughly chop mushrooms into ½-inch pieces.
- Heat a large non-stick pan over medium-high heat.
- When the pan is 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 with salt and pepper.



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 1/3 cup (2/3 cup) water.
- Cook, stirring occasionally, until ragù thickens slightly, 4-5 min. Season with salt and **pepper**.



2 | Prep and cook Beyond Meat®

If you've opted to get ground turkey, cook it in the same way the recipe instructs you to

1 tbsp

(2 tbsp)

oil

Swap | Beyond Meat®

2 | Prep and cook turkey

O Swap | Ground Turkey

cook the beef and pork mix.**

Measurements

within steps

If you've opted to get **Beyond Meat**®, prepare, cook and plate it the same way as the beef and pork mix, until cooked through, 5-6 min.**



Finish linguine

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



Finish and serve

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

