



# Hearty Beef and Pork Ragù

## with Linguine and Mushrooms

Family Friendly 20-30 Minutes

Customized Protein **+** Add **↻** Swap or **×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](http://www.hellofresh.ca)

<b>↻</b> Swap	<b>↻</b> Swap
Ground Turkey 250 g   500 g	Beyond Meat® 2   4



Ground Beef and Pork Mix 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

**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.

1



### 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.

2



### 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**.

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

Measurements  
within steps

1 **tbsp** (2 **tbsp**) **oil**  
2 person 4 person Ingredient

## 2 | Prep and cook turkey

Swap | **Ground Turkey**

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

## 2 | Prep and cook Beyond Meat®

Swap | **Beyond Meat®**

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.\*\*

\*\* Cook beef-pork mix, turkey and Beyond Meat® to a minimum internal temperature of 74°C/165°F.



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