



Veggie Spaghetti Bolognese

with Green Salad

Veggie

30 Minutes



Meatless Farm®



Mirepoix



Crushed Tomatoes with Garlic and Onion



Balsamic Glaze



Spring Mix



Baby Tomatoes



Spaghetti



Basil



Vegetable Broth Concentrate



Soy Sauce

HELLO BALSAMIC GLAZE

Both sweet and tart, this flavour maker works in a variety of dishes!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, large bowl, measuring cups, large pot, large non-stick pan, colander

Ingredients

	2 Person	4 Person
Meatless Farm®	227 g	454 g
Mirepoix	113 g	227 g
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Balsamic Glaze	2 tbsp	4 tbsp
Spring Mix	56 g	113 g
Baby Tomatoes	113 g	227 g
Spaghetti	170 g	340 g
Basil	7 g	14 g
Vegetable Broth Concentrate	1	2
Soy Sauce	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

**Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Cook spaghetti

Add **10 cups water** and **2 tsp salt** to a large pot. (**NOTE:** 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. Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return to same pot, off heat. Toss **spaghetti** with **½ tbsp oil** (dbl for 4 ppl).



Make salad

While **sauce** cooks, halve **tomatoes**. Whisk together **remaining balsamic glaze** and **½ tbsp oil** (dbl for 4 ppl) in a large bowl. Add **tomatoes** and **spring mix**. Season with **salt** and **pepper**, then toss to coat.



Start sauce

While **pasta** cooks, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **Meatless Farm® patties** and **mirepoix**. Season with **salt** and **pepper**. Cook, breaking up **patties** into smaller pieces and stirring frequently, until golden-brown and cooked through, 3-5 min.**



Finish and serve

Divide **spaghetti** between plates. Spoon **Bolognese sauce** over **spaghetti**. Tear **basil** over top. Serve **salad** alongside.

Dinner Solved!



Finish sauce

Add **broth concentrate**, **soy sauce**, **crushed tomatoes**, **half the balsamic glaze** and **reserved pasta water**. Bring to a simmer, then reduce heat to medium until slightly thickened, 5-7 min.