



# Pork and Zucchini Bolognese

with Spinach and Parmesan

**PRONTO** 30 Minutes



Ground Pork



Red Onion, chopped



Garlic



Zucchini



Rigatoni



Vegetable Broth Concentrate



Oregano



Crushed Tomatoes



Baby Spinach



Parmesan Cheese

## HELLO BOLOGNESE

The secret ingredient to a classic and rich Bolognese sauce is milk

# Start Strong

Before starting, wash and dry all produce.

## Bust Out

Measuring Cups, Measuring Spoons, Large Non-Stick Pan, Large Pot, Box Grater, Garlic Press, Strainer

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Red Onion, chopped	56 g	113 g
Garlic	6 g	12 g
Zucchini	200 g	400 g
Rigatoni	170 g	340 g
Vegetable Broth Concentrate	1	2
Oregano	7 g	14 g
Crushed Tomatoes	1 box	2 box
Baby Spinach	113 g	227 g
Parmesan Cheese	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Milk*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°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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## 1. PREP

Add **10 cups water** and **2 tsp salt** in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Meanwhile, finely chop **1 tbsp oregano leaves** (dbl for 4 ppl). Grate **zucchini**. Peel, then mince or grate **garlic**.



## 4. FINISH RIGATONI

When **rigatoni** is tender, reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return to the same pot. Set aside, off heat.



## 2. COOK RIGATONI

Add **rigatoni** to the pot of **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.



## 5. MAKE BOLOGNESE SAUCE

When the **pork** is done, add **reserved pasta water**, **zucchini**, **crushed tomatoes**, **broth concentrate** and **2 tbsp milk** (dbl for 4 ppl) to the pan. Season with **salt** and **pepper**. Reduce heat to medium. Simmer, stirring occasionally, until **sauce** slightly thickens, 6-8 min. Add **spinach** and stir, until wilted, 1-2 min.



## 3. COOK PORK

While **rigatoni** cooks, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened, 3-4 min. Add **pork**, **garlic** and **oregano**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.\*\*



## 6. FINISH AND SERVE

Add **sauce** and **2 tbsp butter** (dbl for 4 ppl) to the pot with **rigatoni**. Heat the pot over medium heat and stir, until **rigatoni** is coated, 2-3 min. Season with **salt** and **pepper**. Divide **Bolognese** between bowls and sprinkle over **Parmesan**.

# Dinner Solved!