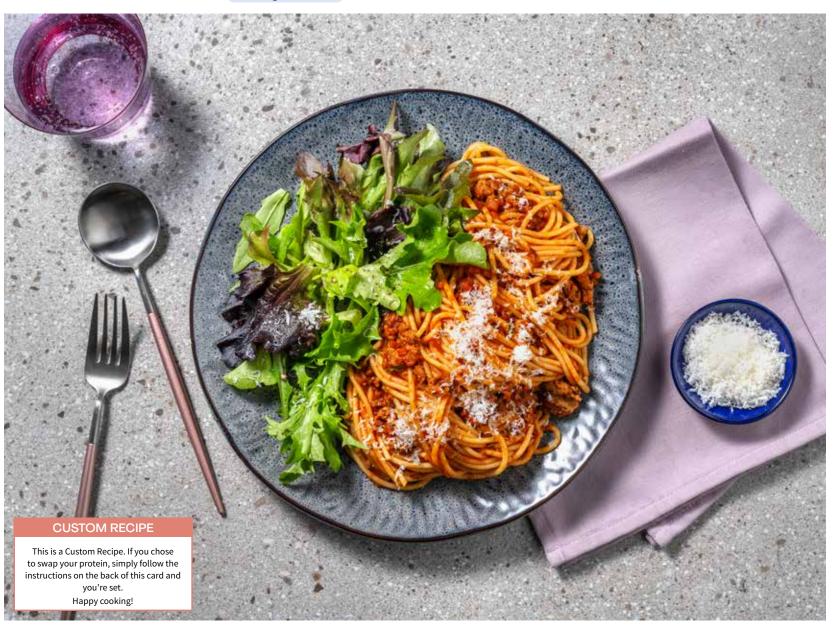


Pork Spaghetti Bolognese

with Fresh Salad

Quick

25 Minutes





Ground Pork







Garlic Puree







Marinara Sauce

Thyme



Chicken Broth



Parmesan Cheese, shredded



Red Wine Vinegar



Spaghetti

Spring Mix



HELLO THYME

Start here

• Before starting, wash and dry all produce.

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

Bust out

Colander, measuring spoons, large bowl, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Beef	250 g	500 g
Garlic Puree	2 tbsp	4 tbsp
Aromatics Blend	113 g	227 g
Thyme	7 g	7 g
Marinara Sauce	½ cup	1 cup
Chicken Broth Concentrate	1	2
Spaghetti	170 g	340 g
Parmesan Cheese, shredded	⅓ cup	½ cup
Spring Mix	56 g	113 g
Red Wine Vinegar	1 tbsp	2 tbsp
Cream	56 ml	113 ml
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

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

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.



Prep

- 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.
- · Meanwhile, strip thyme leaves from stems, then roughly chop.



Cook spaghetti

- Add spaghetti to the boiling water. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve ½ cup (1 cup) pasta water, then drain and return spaghetti to the same pot, off heat.



Start Bolognese sauce

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add 2 tbsp (4 tbsp) butter, then aromatics blend, garlic puree and pork. Season with salt and pepper.
- Cook, breaking up **pork** into small pieces, until no pink remains, 4-5 min.**

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



Finish Bolognese sauce

- Add thyme, marinara sauce, broth concentrate, reserved pasta water and cream to the pan with pork.
- Bring to a boil.
- Once boiling, reduce heat to medium. Cook, stirring occasionally, until **sauce** thickens slightly, 8-10 min.



Make salad

- Meanwhile, combine vinegar, 1 tsp (2 tsp) sugar and 1 tbsp (2 tbsp) oil in a large bowl.
- · Add spring mix. Season with salt and pepper, then toss to coat.



Finish and serve

- Add Bolognese sauce to the pot with **spaghetti**, then toss to coat.
- Divide spaghetti Bolognese and salad between plates.
- Sprinkle Parmesan over top.

Dinner Solved!

Contact

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