



# Rigatoni Bolognese

with Fresh Tomato Sauce and Parmesan

35 Minutes



Ground Beef



Mirepoix



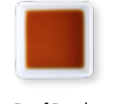
Garlic Puree



Baby Spinach



Crushed Tomatoes



Beef Broth Concentrate



Worcestershire Sauce



Rigatoni



Parmesan Cheese, shredded



Italian Seasoning

## HELLO BOLOGNESE

*Bolognese comes from the city called Bologna, where this meat sauce originates!*

## Start here

Before starting, wash and dry all produce.

### Bust out

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

### Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Mirepoix	227 g	454 g
Garlic Puree	1 tbsp	2 tbsp
Baby Spinach	56 g	113 g
Crushed Tomatoes	370 ml	740 ml
Beef Broth Concentrate	1	2
Worcestershire Sauce	½ tbsp	1 tbsp
Rigatoni	170 g	340 g
Parmesan Cheese, shredded	¼ cup	½ cup
Italian Seasoning	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 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.*

### Contact

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### 1 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.



### 2 Cook mirepoix

While **water** comes to a boil, heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **mirepoix**. Cook, stirring occasionally, until **veggies** soften, 3-4 min.



### 3 Start bolognese

Increase the heat to medium-high, then add **beef, garlic puree** and **Italian Seasoning** to the pan. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\*



### 4 Cook rigatoni

While **beef** cooks, add **rigatoni** 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 **rigatoni** to the same pot, off heat.



### 5 Finish bolognese

While **rigatoni** cooks, add **broth concentrate**, **½ tbsp Worcestershire sauce** (dbl for 4 ppl) and **crushed tomatoes** to the pan with **beef**. Reduce heat to medium-low. Simmer, stirring occasionally, until **sauce** starts to thicken, 10-12 min. Season with **salt** and **pepper**.



### 6 Finish and serve

Add **bolognese, reserved pasta water** and **spinach** to the pot with **rigatoni**. Season with **salt** and **pepper**, then stir to coat. Divide **rigatoni bolognese** between bowls. Sprinkle **Parmesan** over top.

## Dinner Solved!