



# Saucy Beef Ragu

with Olive Tapenade

Optional Spice

Quick

25 Minutes



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Ground Beef



Double Ground Beef



Penne



Onion, chopped



Roma Tomato



Italian Seasoning



Crushed Tomatoes



Beef Broth Concentrate



Mixed Olives



Parmesan Cheese, shredded



Chili Flakes



Garlic, cloves

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your beef, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

HELLO PENNE

*This pasta is named for its resemblance to the tip of a fountain pen!*

## Start here

Before starting, wash and dry all produce.

## Bust out

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

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Double Ground Beef	500 g	1000 g
Penne	170 g	340 g
Onion, chopped	56 g	113 g
Roma Tomato	190 g	380 g
Italian Seasoning	1 tbsp	2 tbsp
Crushed Tomatoes	1	2
Beef Broth Concentrate	1	2
Mixed Olives	30 g	60 g
Parmesan Cheese, shredded	¼ cup	½ cup
Chili Flakes 🌶️	1 tsp	2 tsp
Garlic, cloves	1	2
Sugar*	½ tsp	1 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.



### Cook beef

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, peel, then mince or grate **garlic**.
- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **onions**. Cook, stirring occasionally, until **onions** soften, 2-3 min.
- Add **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Carefully drain and discard excess fat.
- Season with **salt**, **pepper** and **Italian Seasoning**.

If you've opted for **double beef**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **beef**. Work in batches, if necessary.



### Cook sauce and penne

- Add **garlic**, **broth concentrate**, **crushed tomatoes** and **½ tsp** (1 tsp) **sugar** to the pan with **beef**.
- Reduce heat to medium. Simmer, stirring occasionally, until **sauce** starts to thicken, 8-12 min. Season with **salt** and **pepper**, to taste.
- Meanwhile, add **penne** to the **boiling water**. Cook, stirring occasionally, until tender, 11-12 min.



### Make olive tapenade

- Meanwhile, cut **tomatoes** into ¼-inch pieces.
- Drain, then finely chop **olives**.
- Add **tomatoes**, **olives** and **½ tbsp** (1 tbsp) **oil** to a small bowl. (**TIP**: We love using extra virgin olive oil in this tapenade!)
- Season with **salt** and **pepper**, then stir to combine.



### Assemble ragu

- When **penne** is tender, reserve **¼ cup** (½ cup) **pasta water**.
- Strain **penne**, then return to the same pot, off heat.
- Add **sauce** and **reserved pasta water** to the pot.
- Season with **salt** and **pepper**, to taste, then toss to combine.



### Finish and serve

- Divide **beef ragu** between bowls, then top with **olive tapenade**.
- Sprinkle with **Parmesan**.
- Sprinkle **chili flakes** over top, if desired.



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Dinner Solved!