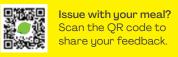
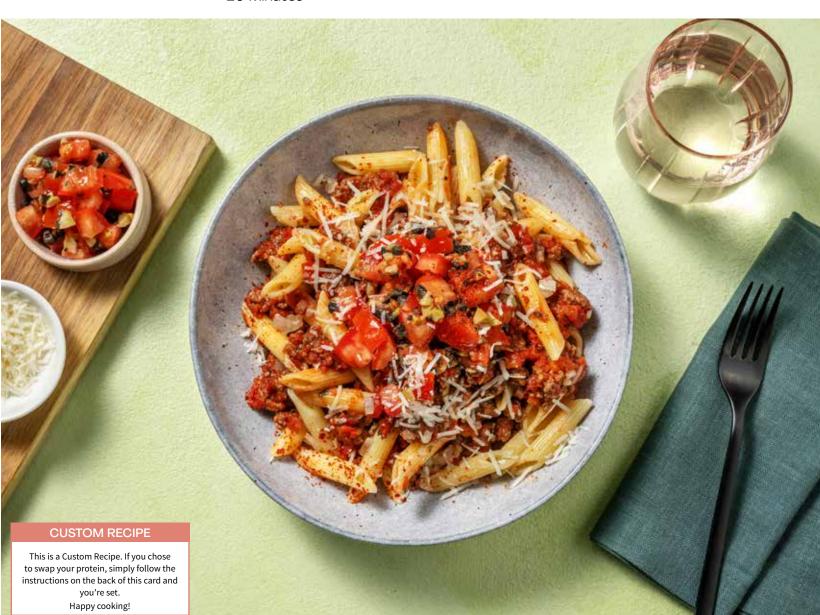


# Saucy Beef Ragu

with Olive Tapenade

20 Minutes









**Ground Beef** 





Roma Tomato



**Crushed Tomatoes** with Garlic and Onion



**Mixed Olives** 



Beef Broth Concentrate



Zesty Garlic Blend



Parmesan Cheese, shredded



Chili Flakes

## Start here

- Before starting, add 10 cups hot water and 2 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Wash and dry all produce.

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

#### Bust out

Small bowl, large non-stick pan, measuring cups, large pot, strainer, measuring spoons

## **Ingredients**

	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Turkey	250 g	500 g
Penne	170 g	340 g
Roma Tomato	2	4
Crushed Tomatoes with Garlic and Onion	1	2
Mixed Olives	30 g	60 g
Beef Broth Concentrate	1	2
Zesty Garlic Blend	1 tbsp	2 tbsp
Parmesan Cheese, shredded	1⁄4 cup	½ cup
Chili Flakes 🤳	1 tsp	2 tsp
Sugar*	½ tsp	1 tsp
Unsalted Butter*	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.



#### Cook beef

- · Heat a large non-stick pan over mediumhigh heat.
- When the pan is hot, add ½ tbsp (1 tbsp) oil, then 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 Zesty Garlic Blend.

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the beef, disregarding instructions to drain fat.\*\*



## Cook penne

 While beef cooks, add penne to the boiling water. Cook uncovered, stirring occasionally, until tender, 10-12 min.



#### Cook sauce

- Add broth concentrate, crushed tomatoes, 1 tbsp (2 tbsp) butter and ½ tsp (1 tsp) sugar to the pan with **beef**.
- Reduce heat to medium. Simmer, stirring occasionally, until sauce starts to thicken, 6-8 min. Season with salt and pepper, to taste.



## Make olive tapenade

- Meanwhile, cut tomatoes into 1/4-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 1/4 cup (½ cup) pasta water.
- Strain **penne**, then return to the same pot, off heat.
- Add sauce, half the Parmesan 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 remaining Parmesan overtop.
- Sprinkle chili flakes over top, if desired.

**Dinner Solved!**