

# HELLO Saucy Beef Ragu<sup>1</sup> with Olive Tapenade

Quick

Optional Spice

20 Minutes





Mild Italian Sausage 250 g | 500 g

2 | 4

**Ground Beef** 



250 g | 500 g

170 g | 340 g





Crushed Tomatoes with Garlic and Onion 1 | 2

2 | 4





30 g | 60 g





Zesty Garlic Blend

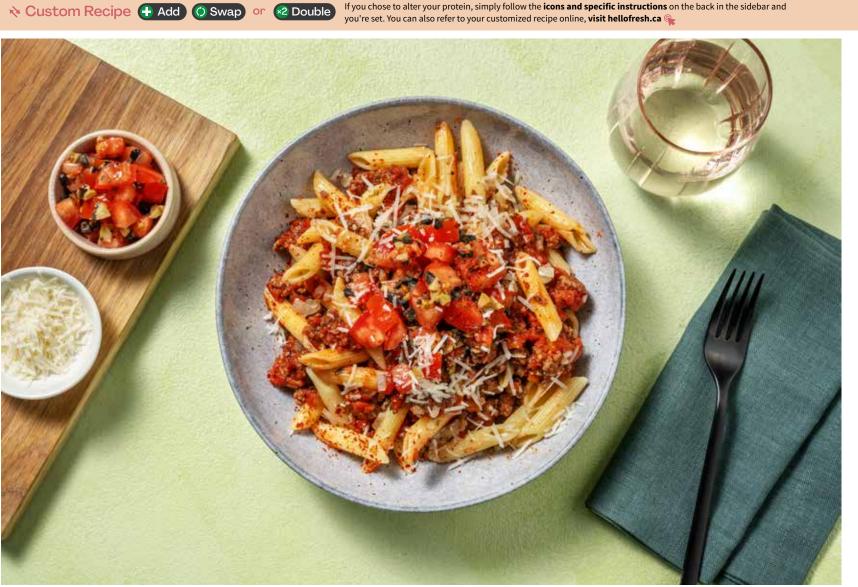
1 tbsp | 2 tbsp

¼ cup | ½ cup



Chili Flakes

1 tsp | 2 tsp



Cooking utensils | Measuring spoons, strainer, small bowl, measuring cups, large pot, large non-stick pan



# Cook beef

- 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.

## O Swap | Mild Italian Sausage

## O Swap | Beyond Meat®

- Heat a large non-stick pan over medium-high 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.



# 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.

# 1 | Cook Beyond Meat®

Measurements

within steps

the beef.\*

## Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, prepare and cook it the same way as the **beef**, breaking up **patties** into bite-sized pieces, then increase the cooking time to 5-6 min.\*\*

1 tbsp

1 | Cook mild Italian sausage

Swap | Mild Italian Sausage

If you've opted to get sausage, cook it in the same way the recipe instructs you to cook

(2 tbsp)

oil



# 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 ragù

- When **penne** is tender, reserve 1/4 **cup** (1/2 **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, then toss to combine.



#### Finish and serve

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

