

Saucy Beef Ragu

with Olive Tapenade

Optional Spice

Quick

25 Minutes



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Onion, chopped





Italian Seasoning

Beef Broth Concentrate

Roma Tomato





Crushed Tomatoes



Mixed Olives





Chili Flakes



Parmesan Cheese,

Garlic, cloves



HELLO PENNE

Start here

Before starting, wash and dry all produce.

Bust out

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

Ingredients

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	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	⅓ 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

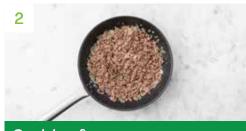
Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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 1/2 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 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 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.

Dinner Solved!

