



Saucy Beef Ragù¹ with Olive Tapenade

20-min

Optional Spice

20 Minutes



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Ground Beef



Mild Italian Pork Sausage, uncased



Penne



Roma Tomato



Crushed Tomatoes with Garlic and Onion



Mixed Olives



Beef Broth Concentrate



Zesty Garlic Blend



Parmesan Cheese, shredded



Chili Flakes

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, 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, 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 within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Mild Italian Pork Sausage, uncased	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	¼ 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.

1



Cook beef

- 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**.

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

4



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.

2



Cook penne

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

5



Assemble ragù¹

- When **penne** is tender, reserve ¼ **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.

3



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.

6



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.

Dinner Solved!



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