



Saucy Beef Ragù¹ with Olive Tapenade

Optional Spice 20 Minutes

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or

*2 Double

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 Swap	 Swap
	
Mild Italian Sausage, uncased 250 g 500 g	Beyond Meat® 2 4

	
Ground Beef 250 g 500 g	Penne 170 g 340 g

	
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

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.

Pantry items | Sugar*, oil*, salt*, pepper*, unsalted butter*

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

1



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.

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- 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**.

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**, 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**.

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.

Measurements
within steps

1 **tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

1 | Cook sausage

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

1 | Cook Beyond Meat®

[Swap](#) | [Beyond Meat®](#)

If you've opted to get **Beyond Meat®**, prepare and cook it the same way the recipe instructs you to prepare and cook the **beef****.

** Cook to a minimum internal temperature of 74°C/165°F.



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