



# Saucy Beef Ragu

with Olive Tapenade

20 Minutes



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Ground Beef



Ground Turkey



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

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              | ¼ cup    | ½ cup    |
| <b>Chili Flakes</b> 🌶️                 | 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 **turkey**, cook it in the same way the recipe instructs you to cook the **beef**, disregarding instructions to drain fat.\*\*

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 ragu

- 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 ragu** between bowls, then top with **olive tapenade**.
- Sprinkle **remaining Parmesan** otop.
- Sprinkle **chili flakes** over top, if desired.

**Dinner Solved!**



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