



# Simple Pork Ragù

with Spinach and Roasted Sweet Peppers

Family Friendly

Quick

25-35 Minutes



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Ground Pork



Ground Beef



Sweet Bell Pepper



Crushed Tomatoes



Spaghetti



Baby Spinach



Parmesan Cheese,  
shredded



Beef Broth  
Concentrate



Garlic Salt

### 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 RAGÙ

*Ragù is a rich, meat-based sauce that is commonly served with pasta!*

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

Baking sheet, colander, measuring spoons, strainer, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Beef	250 g	500 g
Sweet Bell Pepper	160 g	320 g
Crushed Tomatoes	1	2
Spaghetti	170 g	340 g
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Beef Broth Concentrate	1	2
Garlic Salt	½ tsp	1 tsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook pork and beef 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 Prep and roast peppers

- Add **10 cups warm water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, core, then cut **pepper** into ¼-inch slices.
- Add **peppers** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast **peppers** in the **middle** of the oven, stirring halfway through, until tender, 14-16 min.



### 4 Make ragù sauce

- Add **crushed tomatoes**, **broth concentrate**, **half the garlic salt** (use all for 4 ppl) and **1 tsp** (2 tsp) **sugar** to the pan with **pork**.
- Reduce heat to medium. Simmer, stirring occasionally, until **sauce** thickens slightly, 6-8 min.



### 2 Cook pork

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Carefully drain and discard excess fat.
- Season **pork** with **salt** and **pepper**, to taste.

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



### 5 Finish spaghetti

- Add **roasted peppers**, **spinach**, **ragù sauce** and **reserved pasta water** to the pot with **spaghetti**. Stir until **spinach** wilts, 1-2 min.
- Season **pepper**, to taste.



### 3 Cook spaghetti

- Meanwhile, add **spaghetti** to the **boiling water**. Cook, stirring occasionally, until tender, 10-12 min.
- Reserve ¼ **cup** (½ cup) **pasta water**, then drain and return **spaghetti** to the same pot, off heat.



### 6 Finish and serve

- Divide **spaghetti** between bowls.
- Sprinkle **Parmesan** over top.

## Dinner Solved!



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