



Speedy Tuscan-Style Beef Ragu

with Rigatoni

20-min



Shredded Beef



Crushed Tomatoes



Rigatoni



Parmesan Cheese, shredded



Mushrooms



Mirepoix



Garlic, cloves



Italian Seasoning

HELLO SHREDDED BEEF

Slow-cooked flavours in a fraction of the time!

Start here

- Before starting, 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.
- Wash and dry all produce.

Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Shredded Beef	250 g	500 g
Crushed Tomatoes	370 ml	740 ml
Rigatoni	170 g	340 g
Parmesan Cheese, shredded	¼ cup	½ cup
Mushrooms	227 g	454 g
Mirepoix	113 g	227 g
Garlic, cloves	3	6
Italian Seasoning	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		

Salt and Pepper*

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°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.

Contact

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1 Prep and cook mushrooms

Thinly slice **mushrooms**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **mushrooms**. Season with **salt** and **pepper**. Cook, stirring often, until **mushrooms** soften, 5-6 min.



2 Cook veggies

While **mushrooms** cook, peel, then mince or grate **garlic**. When **mushrooms** have softened, add **mirepoix**, **Italian Seasoning** and **garlic** to the pan. Cook, stirring often, until **mirepoix** softens slightly, 2-3 min.



3 Cook rigatoni

While **veggies** cook, add **rigatoni** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Reserve **½ cup pasta water** (dbl for 4 ppl), then drain and return **rigatoni** to the same pot, off heat.



4 Cook beef

When **mirepoix** has softened, add **beef** to the pan. Cook, breaking up **beef** into smaller shreds, until warmed through, 2-3 min.**



5 Finish ragu

Add **crushed tomatoes** and **reserved pasta water** to the pan. Season with **salt** and **pepper**, to taste, then stir to combine. Bring to a boil. Once boiling, cook, stirring often, until **sauce** thickens slightly, 3-5 min. When **sauce** is thickened, remove the pan from heat, then add **1 tbsp butter** (dbl for 4 ppl). Stir to combine.



6 Finish and serve

Add **sauce** to the pot with **rigatoni**, then toss to combine. Divide **rigatoni** between bowls. Sprinkle **Parmesan** over top.

Dinner Solved!