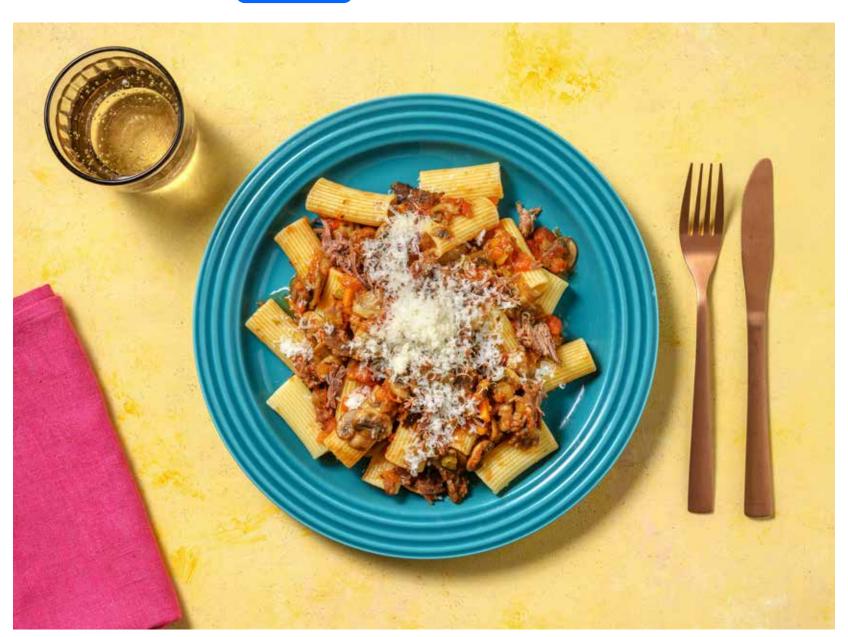


Speedy Tuscan-Style Beef Ragu

with Rigatoni

20-min









Shredded Beef

Crushed Tomatoes

Parmesan Cheese,

shredded







Rigatoni











Garlic, cloves



Italian Seasoning

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

ingi calcine		
	2 Person	4 Person
Shredded Beef	250 g	500 g
Crushed Tomatoes	370 ml	740 ml
Rigatoni	170 g	340 g
Parmesan Cheese, shredded	1/4 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*

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, sov. sulphites, tree nuts and wheat.



Prep and cook mushrooms

Thinly slice **mushrooms**. Heat a large nonstick 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.



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.



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.



Cook beef

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



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.



Finish and serve

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

Dinner Solved!

Contact

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^{*} Pantry items

^{**} Cook to a minimum internal temperature of 71°C/160°F.