



# SPAGHETTI WITH HERBY ITALIAN BEEF RAGÙ

plus Parmesan & Garlic Bread

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Tomato



6 oz | 12 oz  
Spaghetti  
Contains: Wheat



10 oz | 20 oz  
Ground Beef\*\*



1 | 2  
Tomato Paste



1 TBSP | 2 TBSP  
Italian Herb  
Paste



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



1 | 2  
Ciabatta  
Contains: Soy, Wheat



1 tsp | 2 tsp  
Garlic Powder



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\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

## HERBY RAGÙ

Our Italian herb paste adds vibrant complexity to a classic meat sauce.

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 980



## PASTABILITIES

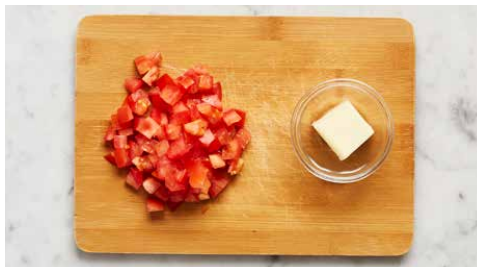
The secret to a luxurious sauce? Pasta cooking water! The starch helps emulsify the sauce, making it nice and smooth.

## BUST OUT

- Large pot
- Strainer
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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### 1 PREP

- Bring a large pot of **salted water** to a boil. Place **2 TBSP butter (4 TBSP for 4 servings)** in a small bowl and bring to room temperature. (TIP: To soften butter quickly, microwave for 15-30 seconds.) **Wash and dry produce.**
- Dice **tomato** into ½-inch pieces.



### 2 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **1 cup pasta cooking water (2 cups for 4 servings)**, then drain.



### 3 MAKE SAUCE

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **beef\*** and season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **diced tomato, tomato paste,** and **½ cup reserved pasta cooking water (¾ cup for 4 servings)**. Cook, stirring occasionally, until sauce is slightly thickened, 2-4 minutes. (TIP: If pasta isn't finished cooking, ladle pasta water straight from pot.) Remove from heat.
- Stir in **Italian herb paste** and **half the Parmesan**.



### 4 MAKE GARLIC BREAD

- While sauce cooks, halve and toast **ciabatta**.
- Stir **garlic powder** into bowl with **softened butter**. Lightly season with **salt**.
- Spread **garlic butter** onto cut sides of toasted ciabatta. Cut each piece of **garlic bread** into four triangles.



### 5 FINISH PASTA

- Stir **drained spaghetti** into pan with **sauce**; toss to coat. TIP: If needed, stir in more reserved cooking water a splash at a time until pasta is thoroughly coated in sauce.
- Taste and season with **salt** and **pepper** if desired.



### 6 FINISH & SERVE

- Divide **pasta** between bowls. Sprinkle with **remaining Parmesan** and serve with **garlic bread** on the side.

\*Ground Beef is fully cooked when internal temperature reaches 160°.