



BEEF RAGÙ PASTA BAR

with sides & toppings for everyone to build their perfect plate

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



6 oz | 12 oz
Carrots



1 | 2
Lemon



10 oz | 20 oz
Ground Beef**



6 oz | 12 oz
Penne Pasta
Contains: Wheat



7.5 oz | 15 oz
Marinara Sauce



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



1 tsp | 1 tsp
Garlic Powder



1 tsp | 2 tsp
Chili Flakes



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

**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.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



9 oz | 18 oz
Spinach and Ricotta Ravioli

Contains: Eggs, Milk, Wheat

Calories: 1340



8 oz | 16 oz
Broccoli

Calories: 1110



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1040



BUST OUT

- Medium pot (or 2 medium pots)
 - Baking sheet (or 2 baking sheets)
 - Peeler
 - Large pan
 - Box grater
 - Strainer
 - Zester
 - Whisk
- Kosher salt
 - Black pepper
 - Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp)
 - Olive oil (1 tsp | 1 tsp)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Trim and peel **carrots**; grate on the largest holes of a box grater. Zest and quarter **lemon**. **TIP: If you added any other items to your meal (apps, sides, and/or dessert), you can get started on them now!**

- For **ravioli**, bring a separate medium pot of **salted water** to a boil.
- Adjust racks to top and middle positions. Cut **broccoli** into bite-size pieces if necessary.



2 ROAST ZUCCHINI

- Toss **zucchini** on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast on top rack, tossing halfway through, until lightly browned and tender, 14-16 minutes.
- Toss **broccoli** on a separate baking sheet with a **drizzle of oil, salt, and pepper**. Roast on middle rack until browned and tender, 15-20 minutes.



3 START MEAT SAUCE

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **carrots** and cook, stirring occasionally, until beginning to soften, 1-2 minutes.
- Add **beef*** and season with **half the garlic powder (you'll use the rest in Step 6), salt (we used ½ tsp; 1 tsp for 4 servings), and pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-5 minutes. (**Carefully drain any excess grease from pan.**)



4 COOK PASTA

- While beef cooks, add **penne** to pot of boiling water. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **1 cup pasta cooking water**, then drain pasta. Transfer pasta to a serving bowl; toss with a **drizzle of olive oil**. Reserve pot for use in Step 6.

- Once second medium pot of water is boiling, add **ravioli** to pot. Cook, stirring occasionally, until al dente, 3-4 minutes. Drain. Transfer to a serving bowl. **TIP: Gently toss cooked ravioli with a drizzle of olive oil to prevent from sticking together.**



5 FINISH MEAT SAUCE

- Add **marinara** and **½ cup reserved pasta cooking water (¾ cup for 4 servings)** to pan with **beef mixture**; stir to combine.
- Cook, stirring occasionally, until sauce has thickened, 2-4 minutes. Taste and season with **salt** and **pepper** if desired. **TIP: If sauce seems too thick, stir in more pasta cooking water a splash at a time.**



6 MAKE LEMON CREAM SAUCE

- Whisk together **cream sauce base, remaining garlic powder, and 1 TBSP water (2 TBSP for 4 servings)** in pot used for pasta over medium heat; bring to a simmer. Cook, stirring occasionally, until sauce is smooth and slightly thickened, 2-3 minutes.
- Remove from heat and stir in **juice from one lemon wedge (add more lemon juice if you prefer a tangier sauce)** and **as much lemon zest as you like**. Taste and season with **salt** and **pepper**.



7 SERVE

- Serve **penne, roasted zucchini, meat sauce, lemon cream sauce, Parmesan, chili flakes, and remaining lemon wedges** family style and let everyone build their own plate.
- Serve **ravioli** alongside **pasta bar**.
- Serve **broccoli** alongside **pasta bar**.