



PUERTO RICAN-STYLE BEEF & SAZÓN SPAGHETTI

with Red Sauce, Bell Pepper & Onion

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Onion



1 | 2
Green Bell Pepper



10 oz | 20 oz
Ground Beef**



1 | 2
Loisa Organic
Sazón Seasoning



13.76 oz | 27.52 oz
Crushed Tomatoes



6 oz | 12 oz
Spaghetti
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

*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

SAZÓN SEASONING

A bold mix of sea salt, achiote, cumin, coriander, garlic, and oregano



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 790

LOISA ORGANIC SAZÓN SEASONING



Loisa brings classic Latin flavors right to your kitchen. Born en Nueva York, our seasonings are made with only natural ingredients so all of us can enjoy the vibrancy of Latin foods and culture for generations to come.



BORICUA STYLE!

This Latin-style pasta dish is often enjoyed as picnic fare on the beaches of Puerto Rico and the Dominican Republic.

BUST OUT

- Large pot
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (¼ tsp | ½ 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.

HOW WAS YOUR MEAL?



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1 PREP

- Bring a large pot of **water** to a boil. **Wash and dry produce.**
- Halve, peel, and dice **onion** into ½-inch pieces. Halve, core, and dice **bell pepper** into ½-inch pieces.



2 START SAUCE

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion** and **bell pepper**; season with **salt** and **pepper**. Cook, stirring occasionally, until beginning to soften, 2-3 minutes.



3 FINISH SAUCE

- Add **beef*** and **Loisa Organic Sazón Seasoning** to pan with **veggies**; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-5 minutes. **TIP: Carefully drain any excess grease from pan.**
- Stir in **crushed tomatoes** and **¼ tsp sugar** (½ tsp for 4 servings). Bring to a simmer and cook, stirring occasionally, until sauce has thickened, 4-6 minutes.



4 COOK PASTA

- Meanwhile, once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until just al dente, 8-10 minutes (**pasta will finish cooking in Step 5**).
- Reserve **1 cup pasta cooking water** (1½ cups for 4 servings), then drain.



5 TOSS PASTA

- Add **drained spaghetti** and **½ cup reserved pasta cooking water** (¾ cup for 4 servings) to pan with **sauce**. Cook, stirring, until pasta is evenly coated, 1-2 minutes. **TIP: If needed, stir in additional reserved pasta cooking water a splash at a time until spaghetti is coated in sauce.**
- Taste and season with **salt** and **pepper** if desired.



6 SERVE

- Divide **pasta** between bowls and serve.

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