



RIGATONI WITH BEEF & ZUCCHINI RAGÙ

plus Parmesan Cheese

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Rigatoni Pasta
Contains: Wheat



1 | 2
Shallot



1 Clove | 2 Cloves
Garlic



1 | 2
Zucchini



10 oz | 20 oz
Ground Beef**



1 TBSP | 2 TBSP
Italian Seasoning



1 | 2
Tomato Paste



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



1 | 2
Beef Stock
Concentrate



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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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

QUICK RAGÙ

No hours of slow simmering—this meaty tomato sauce is ready in a flash.



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 950



AMAZING PASTE

Tomato paste is bursting with tangy-sweet flavors that'll give your dish delicious depth. After stirring it into the beef mixture in step 3, give it a minute to caramelize—you'll be rewarded with a huge hit of umami.

BUST OUT

- Large pot
- Box grater
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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.

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1 COOK PASTA & PREP

- Bring a large pot of **salted water** to a boil. Once boiling, add **rigatoni** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **1 cup pasta cooking water (1½ cups for 4 servings)**, then drain.
- Meanwhile, **wash and dry produce**.
- Halve, peel, and finely dice **shallot**. Peel and mince or grate **garlic**. Trim and grate **zucchini** on the largest holes of a box grater.
- Place zucchini in the center of a clean kitchen towel. Gather into a tight bundle and squeeze over the sink to remove as much liquid as possible. **TIP: Alternatively, place grated zucchini in a fine-mesh strainer and press down with a spatula.**



3 MAKE SAUCE

- Add **tomato paste** to pan with **beef**. Cook, stirring, until tomato paste is well combined and beef is cooked through, 1-2 minutes.
- Stir in **zucchini, garlic,** and a **big pinch of salt**. Cook, stirring, until zucchini is tender, 2-3 minutes.
- Stir in **cream cheese, stock concentrate, ½ cup reserved pasta cooking water (ladle straight from the pot if pasta isn't finished cooking yet)** and **½ tsp sugar (for 4 servings, use ¾ cup pasta cooking water and 1 tsp sugar)**. Simmer until sauce has slightly thickened, 1-2 minutes. Season with **salt** and **pepper**. **TIP: If you've got some on hand, add a pinch of chili flakes from your pantry for a spicy kick.**



2 COOK BEEF

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **beef, shallot, Italian Seasoning, a big pinch of salt, and pepper**. Cook, breaking up meat into pieces, until browned and mostly cooked through, 3-5 minutes (**it'll finish cooking in the next step**).



4 FINISH & SERVE

- Reduce heat to medium low. Stir drained **rigatoni, half the Parmesan,** and **1 TBSP butter (2 TBSP for 4 servings)** into pan with **sauce** until combined. **TIP: If needed, stir in more reserved cooking water a splash at a time until pasta is coated in a creamy sauce.**
- Divide **pasta** between plates or bowls. Top with remaining Parmesan and serve.