



BEEF RAGÙ SPAGHETTI

with Zucchini and Italian Seasoning



HELLO QUICK RAGÙ

No need for hours of slow simmering; this red sauce is ready in a flash.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 800**



Zucchini



Garlic



Spaghetti Pasta
(Contains: Wheat)



Parmesan Cheese
(Contains: Milk)



Pepperolio



Yellow Onion



Ground Beef



Italian Seasoning



Diced Tomatoes

START STRONG

Pepperolio is a chili-infused olive oil with a feisty, fiery kick. Drizzle it sparingly and to taste, especially if you like to keep things mild. Also, it can solidify at cool temperatures, so warm it up first if it does.

BUST OUT

- Large pot
- Large pan
- Strainer
- Olive oil (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|--|---------------------|
| • Zucchini | 1 2 |
| • Yellow Onion | 1 1 |
| • Garlic | 2 Cloves 4 Cloves |
| • Ground Beef | 10 oz 20 oz |
| • Spaghetti Pasta | 6 oz 12 oz |
| • Italian Seasoning | 1 tsp 2 tsp |
| • Diced Tomatoes | 1 Can 2 Cans |
| • Parmesan Cheese | ¼ Cup ½ Cup |
| • Pepperolio  | 1 tsp 2 tsp |

HELLO WINE



PAIR WITH

Come si dice?! Rosso Salento Primitivo, 2015

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1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Quarter **zucchini** lengthwise, then cut into ½-inch-thick pieces. Halve, peel, and dice **onion**. Mince or grate **garlic**.



4 COOK VEGGIES

Add **onion** and **zucchini** to pan with beef. Cook, tossing, until softened, about 5 minutes. Add **garlic** and **Italian seasoning**. Toss until fragrant, about 30 seconds.



2 COOK BEEF

Heat a drizzle of **olive oil** in a large pan over medium heat. Add **ground beef**, breaking up meat into pieces. Cook until browned but not entirely cooked through, 4-5 minutes. Carefully pour out and discard any excess oil in pan. Season with **salt** and **pepper**.



5 SIMMER RAGÙ

Add **tomatoes** and ½ **cup pasta cooking water** to same pan. Bring to a boil, then lower heat and let simmer 5 minutes. Season with **salt** and **pepper**. **TIP:** Let ragù simmer longer if you have time—it will just get better.



3 BOIL SPAGHETTI

Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Scoop out and reserve ½ **cup pasta cooking water**, then drain. **TIP:** Draining pasta is super easy with a vertical-handle colander. Get one for next time at [HelloFresh.com/Shop](https://www.hellofresh.com/shop)



6 FINISH AND SERVE

Toss **spaghetti** with **ragù** in pan to combine. Divide between plates and sprinkle with **Parmesan**. Drizzle with **pepperolio** (to taste—it's spicy. We recommend using 1 tsp).

AWESOME SAUCE!

Pasta, tomatoes, and beef are a guaranteed dinnertime win.

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