



BEEF RAGÙ SPAGHETTI

with Zucchini & Italian Seasoning



HELLO QUICK RAGÙ

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

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 990



Zucchini



Garlic



Spaghetti
(Contains: Wheat)



Italian Seasoning



Parmesan Cheese
(Contains: Milk)



Garlic Herb Butter
(Contains: Milk)



Yellow Onion



Ground Beef



Beef Stock Concentrate



Crushed Tomatoes



Chili Flakes

START STRONG

Salt your pasta cooking water generously in step 1—it should taste like the ocean! This will give the spaghetti just enough flavor to complement the sauce.

BUST OUT

- Large pot
- Large pan
- Strainer
- Olive oil (1 tsp | 1 tsp)
- Vegetable oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient 2-person | 4-person

- Zucchini 1 | 2
- Yellow Onion 1 | 2
- Garlic 1 Clove | 2 Cloves
- Ground Beef* 10 oz | 20 oz
- Italian Seasoning 1 TBSP | 1 TBSP
- Spaghetti 6 oz | 12 oz
- Crushed Tomatoes 13.76 oz | 27.52 oz
- Beef Stock Concentrate 1 | 2
- Garlic Herb Butter 2 TBSP | 4 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup
- Chili Flakes 1 tsp | 1 tsp

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



1 PREP

Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Trim and quarter **zucchini** lengthwise; cut crosswise into ½-inch-thick pieces. Halve, peel, and dice **onion**. Peel and mince **garlic**.



4 START RAGÙ

While spaghetti cooks, heat a drizzle of **oil** in pan used for beef over medium-high heat. Add **zucchini** and **onion**. Cook, stirring, until softened, 5-7 minutes. Stir in **garlic** and remaining **Italian Seasoning**; cook until garlic is fragrant, 30 seconds.



2 COOK BEEF

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **beef** and season with **salt, pepper**, and half the **Italian Seasoning** (you'll use the rest later). Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Turn off heat. (**TIP:** If there's excess grease in your pan, carefully pour it out.) Transfer beef to a plate.



5 SIMMER RAGÙ

Add **beef, tomatoes, stock concentrate**, and **reserved pasta cooking water** to pan with **veggies**. Bring to a boil, then reduce heat and let simmer until thick and saucy, 5-10 minutes. (**TIP:** If mixture begins to stick to the bottom of the pan, stir in a splash of water.) Taste and season with **salt** and **pepper**. Stir in **1 TBSP plain butter** (2 TBSP for 4 servings) until melted.



3 COOK PASTA

Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Carefully reserve **½ cup pasta cooking water** (¾ cup for 4 servings), then drain.



6 FINISH & SERVE

Add **spaghetti** and **garlic herb butter** to pan with **ragù**; toss to combine. Divide **pasta** between plates. Sprinkle with **Parmesan** and as many **chili flakes** as you like. Serve.

NOODLE ON IT

This delicious sauce would taste great paired with any pasta shape. Next time, try it with rigatoni.



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