



Cheesy Meat Ragu Pizzettes

with Spinach and Sweet Pepper Salad

Family Friendly 30 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

-  Ground Beef and Pork Mix
-  Ground Turkey
-  Naan
-  Sweet Bell Pepper
-  Red Onion
-  Baby Spinach
-  Mozzarella Cheese, shredded
-  Parmesan Cheese, shredded
-  Tomato Sauce Base
-  Red Wine Vinegar
-  Chicken Broth Concentrate
-  Garlic, cloves

HELLO SWEET PEPPERS

A sweet pepper is just a green pepper that has been left on the vine to ripen!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, silicone brush, small bowl, large bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Ground Turkey	250 g	500 g
Naan	2	4
Sweet Bell Pepper	160 g	320 g
Red Onion	113 g	226 g
Baby Spinach	56 g	113 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Parmesan Cheese, shredded	¼ cup	½ cup
Tomato Sauce Base	2 tbsp	4 tbsp
Red Wine Vinegar	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Garlic, cloves	2	4
Butter*	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Prep

- Peel, then cut **onion** into ¼ -inch pieces.
- Core, then cut **pepper** into ¼ -inch pieces.
- Peel, then mince or grate **garlic**.
- Melt **1 tbsp butter** (dbl for 4 ppl) in a microwavable bowl, or in a small pan over low heat. Set aside.



Cook meat ragu

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef and pork mix, onions, garlic** and **remaining peppers**. Cook, breaking up **meat** into smaller pieces, until no pink remains, 4-6 min.**
- Carefully drain and discard excess fat.
- Add **tomato sauce base, broth concentrate, remaining vinegar** and **1 tbsp water** (dbl for 4 ppl). Cook, stirring often, until **sauce** thickens slightly, 1 min.
- Season **ragu** with **salt** and **pepper**, to taste.
- Remove from heat.

If you've opted to get **turkey**, add **1 tbsp oil** (dbl for 4 ppl) to the pan, then add **turkey**. Cook it in the same way the recipe instructs you to cook the **beef and pork mix**.



Prep salad

- Add **half the vinegar**, **¼ tsp sugar**, and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Place **spinach** and **half the peppers** on top of **dressing**. Do not toss. Place in the fridge until step 6.



Assemble and bake pizzettes

- Sprinkle **half the mozzarella** over **naan** in an even layer, leaving a 1 cm border around the edges.
- Top with an even layer of **meat ragu**. Sprinkle **remaining mozzarella** and **Parmesan** over top.
- Bake **pizzettes** in the **middle** of the oven until **cheese** melts, 6-8 min. (NOTE: For 4 ppl, bake pizzettes in the middle and top of the oven, rotating sheets halfway through.)



Toast naan

- Arrange **naan** on an unlined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets.)
- Toast in the **middle** of the oven until golden-brown, 5-6 min. (NOTE: For 4 ppl, toast in the middle and top of the oven.)
- Flip **naan**, then brush **butter** evenly over top.



Finish and serve

- Toss **salad** to coat.
- Cut **pizzettes** into quarters.
- Divide **pizzettes** and **salad** between plates.

Dinner Solved!