



Harvest Bolognese Pasta

with Baby Heirloom Tomatoes

Quick

30 Minutes



Ground Beef



Baby Heirloom Tomatoes



Spaghetti



Balsamic Vinegar



Zucchini



Garlic



Parmesan Cheese, shredded



Basil Pesto



Basil



Italian Seasoning

HELLO BALSAMIC VINEGAR

The secret ingredient to a classic and rich Bolognese sauce is balsamic vinegar!

Start here

Before starting, wash and dry all produce.

Bust Out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Baby Heirloom Tomatoes	113 g	227 g
Spaghetti	170 g	340 g
Balsamic Vinegar	1 tbsp	2 tbsp
Zucchini	200 g	400 g
Garlic	6 g	12 g
Parmesan Cheese, shredded	½ cup	1 cup
Basil Pesto	¼ cup	½ cup
Basil	7 g	14 g
Italian Seasoning	2 tbsp	4 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

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1 Prep

Add **10 cups water** and **2 tsp salt** to a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. While water comes to a boil, cut **zucchini** into ¼-inch half-moons. Halve **tomatoes**. Peel, then mince or grate **garlic**.



2 Cook spaghetti

Add **spaghetti** to the pot of **boiling water**. Cook, uncovered, stirring occasionally, until tender, 10-12 min. Reserve **½ cup pasta water** (dbl for 4 ppl), then drain.



3 Cook beef and zucchini

While **spaghetti** cooks, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **beef, garlic** and **Italian Seasoning**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.** Add **zucchini** and cook, stirring occasionally, until tender, 3-4 min. Season with **salt** and **pepper**.



4 Make sauce

Add **pesto, tomatoes, reserved pasta water** and **vinegar** to the **beef mixture**. (**NOTE:** Start with ¼ cup pasta water and add more as needed, if dry.) Cook, stirring occasionally, until **sauce** thickens, 1-2 min.



5 Assemble bolognese

Add **spaghetti, half the Parmesan** and **1 tbsp butter** (dbl for 4 ppl) to the **sauce**. Remove pan from heat. Toss to coat **spaghetti**. Season with **salt** and **pepper**.



6 Finish and serve

Divide **beef bolognese** between bowls. Sprinkle with **remaining Parmesan**. Tear **basil** over top.

Dinner Solved!