



QUICK BEEF RAGÙ SPAGHETTI

with Zucchini and Italian Seasonings



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: 820**



Zucchini



Garlic



Ground Beef



Soy Sauce
 (Contains: Soy)



Crushed
 Tomatoes



Parmesan Cheese
 (Contains: Milk)



Yellow Onion



Thyme



Spaghetti
 (Contains: Wheat)



Italian Seasoning



Chili Flakes

START STRONG

Save time on thyme! Place the tip of a sprig in one hole of a fine-mesh strainer and pull through—the leaves will pop right off.

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 2 |
| • Garlic | 2 Cloves 4 Cloves |
| • Thyme | ¼ oz ¼ oz |
| • Ground Beef | 10 oz 20 oz |
| • Spaghetti | 6 oz 12 oz |
| • Soy Sauce | 2 TBSP 4 TBSP |
| • Italian Seasoning | ½ TBSP 1 TBSP |
| • Crushed Tomatoes | 13.76 oz 27.52 oz |
| • Parmesan Cheese | ¼ Cup ½ Cup |
| • Chili Flakes | 1 tsp 1 tsp |

WINE CLUB

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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 pieces. Halve, peel, and dice **onion**. Mince **garlic**. Strip **2 tsp thyme leaves** from stems; discard stems. Roughly chop leaves.



4 START RAGÙ

Add **onion** and **zucchini** to pan with **beef**. Cook, tossing, until softened, about 5 minutes. Toss in **garlic, thyme, soy sauce**, and half the **Italian seasoning** (use the other half as you like). Cook until fragrant, about 30 seconds.



2 COOK BEEF

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **beef**, breaking up meat into pieces. Cook, tossing, until browned but not yet cooked through, 4-5 minutes. Season with **salt** and **pepper**.



5 SIMMER RAGÙ

Add **tomatoes** and reserved **pasta cooking water** to pan. Bring to a boil, then reduce heat and let simmer until thick and saucy, about 5 minutes. Season with **salt** and **pepper**. **TIP:** If you have time, let the ragù simmer longer. It'll just get better!



3 COOK SPAGHETTI

Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Carefully scoop out and reserve **½ cup pasta cooking water**, then drain.



6 TOSS AND SERVE

Add **spaghetti** to pan with **ragù** and toss to combine. Divide between plates. Sprinkle with **Parmesan** and **chili flakes** to taste.

AWESOME SAUCE!

Have some fresh basil on hand? Tear and sprinkle over your finished dish!

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