

DINNERLY



No Chop! Plant-Based Ground Bolognese

with Macaroni & Shredded Cheese



ca. 20min



2 Servings

| This version of the recipe is customized with plant-based ground.

WHAT WE SEND

- 4 oz elbow macaroni ¹
- ½ lb pkg plant-based ground ^{1,6,15}
- 8 oz can tomato sauce
- 1 pkt vegetable broth concentrate
- ¼ oz steak seasoning
- 1 oz cream cheese ⁷
- 2 oz shredded cheddar-jack blend ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- medium saucepan
- medium skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 740kcal, Fat 36g, Carbs 66g, Protein 39g



1. Cook pasta & beef

Bring a medium saucepan of **salted water** to a boil. Add **pasta**; cook, stirring, until al dente, 8–9 minutes. Reserve **¾ cup cooking water** and drain. Cover to keep warm off heat.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **plant-based ground**; season with **a pinch each of salt and pepper**. Cook, breaking up into smaller pieces, until well browned, 5–7 minutes.



2. Build sauce

To skillet with **ground**, add **tomato sauce**, **broth concentrate**, **steak seasoning**, **½ cup of the reserved pasta water**, and **¼ teaspoon sugar**. Bring to a simmer, then reduce heat to medium-low. Stir in **cream cheese** and **half of the shredded cheese** until melted. Season to taste with **salt** and **pepper**.



3. Add pasta & serve

Add **pasta** to same skillet and stir until combined (if sauce is too thick, thin with 1 tablespoon remaining pasta water at a time, as needed).

Serve **macaroni** and **bolognese sauce** with **remaining cheese** sprinkled over top. Enjoy!



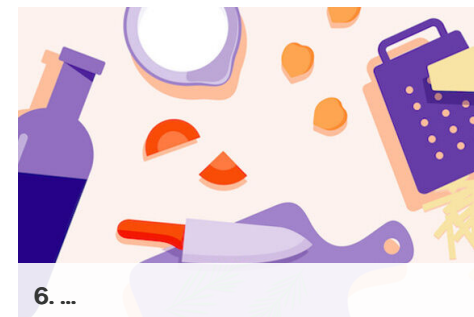
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!