

DINNERLY



Low-Carb Impossible Bolognese with Zucchini Ribbons



30-40min



2 Servings

It's zoooooodle time. We swapped the pappardelle with thinly sliced zucchini for a low-carb take on a classic comfort food. Enjoy that savory, saucy Impossible plant-based ground while feeling a little lighter on your feet. Don't thank us, thank the zoodle! We've got you covered!

WHAT WE SEND

- 1 yellow onion
- ½ lb pkg Impossible patties⁶
- 8 oz tomato sauce
- 2 pkts vegetable broth concentrate
- 2 zucchini
- ¾ oz Parmesan⁷

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- ½ cup milk⁷

TOOLS

- medium skillet
- microplane or grater

COOKING TIP

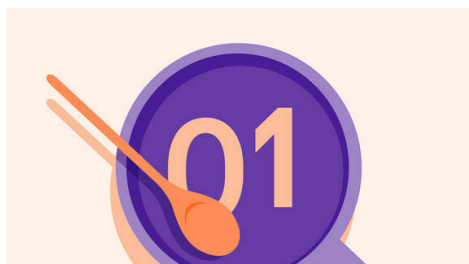
Before you start cooking, see step 6 for a zoodle hack!

ALLERGENS

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

NUTRITION PER SERVING

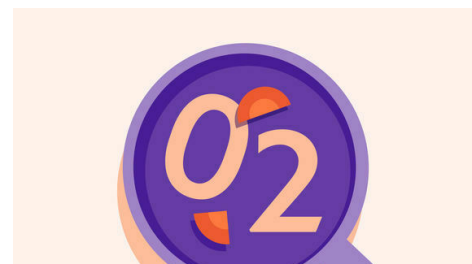
Calories 490kcal, Fat 25g, Carbs 40g, Protein 30g



1. Brown plant-based ground

Finely chop **onion**. Finely chop **2 teaspoons garlic**.

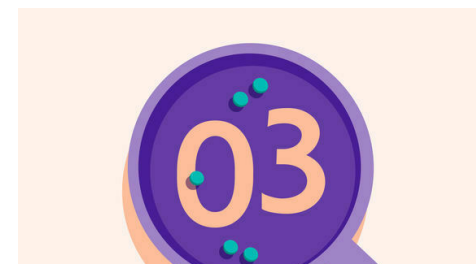
Heat **1 tablespoon oil** in a medium skillet over high until shimmering. Add **Impossible patties**, breaking into 1½-inch clumps; cook, without stirring, until browned on the bottom, 3–5 minutes. Season with **salt** and **pepper**. Transfer to a medium bowl; set aside for step 3.



2. Cook onions

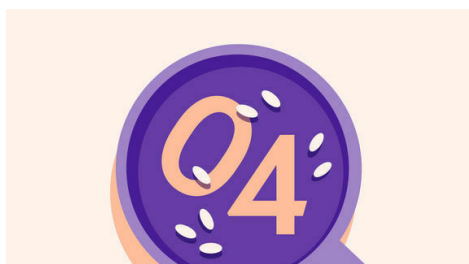
In same skillet over medium-low heat, stir in **onion** and **a pinch of salt**. Cover and cook, stirring occasionally, until onions are completely softened but not yet browned, 6–8 minutes.

Finely grate **Parmesan**, if necessary.



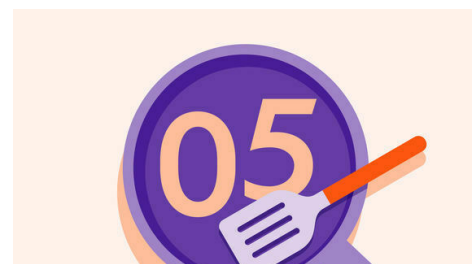
3. Simmer sauce

To skillet with **onions**, add **chopped garlic**; cook, stirring occasionally, until fragrant, about 1 minute. Stir in **plant-based ground**, breaking up. Add **all of the tomato sauce and broth concentrate**, and **½ cup milk**; scrape up any browned bits from the bottom. Bring to a boil over high heat. Lower to medium; simmer until sauce is reduced by half, about 10 minutes. Season to taste.



4. Make zucchini ribbons

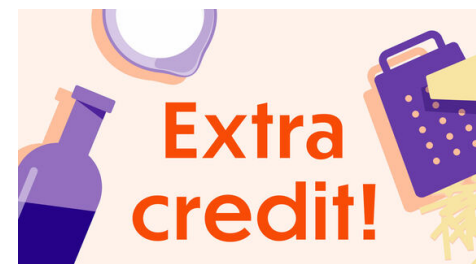
While **sauce** is simmering, use a vegetable peeler to peel **zucchini** from top to bottom into ribbons.



5. Finish & serve

To skillet with **bolognese**, stir in **zucchini ribbons**; cook over high heat, tossing frequently, until just tender, 1–2 minutes. Remove from heat; stir in **half of the Parmesan**. Season to taste with **salt** and **pepper**.

Serve **plant-based ground bolognese** garnished with **remaining Parmesan** and a **drizzle of oil**, if desired. Enjoy!



6. Drain the zucchini!

To avoid too much moisture from escaping from the zucchini into the sauce, place the zucchini ribbons in a colander in the sink and sprinkle all over with salt. Let sit for 30 minutes, then squeeze out any moisture. If they're too salty, just rinse with cold water.