

MARLEY SPOON



Summer Beef Bolognese

with Fresh Tomatoes, Spinach & Spaghetti



20-30min



2 Servings

Bolognese typically simmers for hours, creating a rich meat sauce. For this lighter, but equally flavorful take on bolognese, ground beef is quickly simmered in a tomato paste-based sauce, then is tossed with pasta, marinated cherry tomatoes, and fresh basil.

What we send

- 6 oz spaghetti ¹
- 1 shallot
- 1 container grape tomatoes (use half)
- ¾ oz piece Parmesan ²
- ½ oz fresh basil
- 3 oz baby spinach (use half)
- 10 oz pkg ground beef
- tomato paste (use 2 Tbsp)

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar (or white wine vinegar)
- sugar

Tools

- large pot
- microplane or grater
- medium skillet

Allergens

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1000kcal, Fat 50g, Carbs 97g, Protein 43g



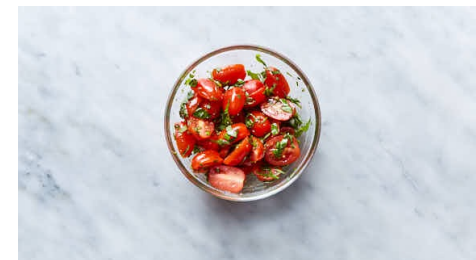
1. Cook pasta

Bring a large pot of **salted water** to a boil. Add **pasta** and cook, stirring occasionally to prevent sticking, until al dente, 8-9 minutes. Reserve **½ cup cooking water**, then drain, add pasta back to pot and toss with **1 teaspoon oil** to prevent pasta from sticking. Set aside until step 6.



2. Prep ingredients

Meanwhile, finely chop **⅓ cup shallot**. Halve **half of the tomatoes** lengthwise (save rest for own use). Finely grate **Parmesan**. Pick **basil leaves** from stems, discarding stems. Reserve a few whole leaves for serving, then finely chop remaining basil. Coarsely chop **half of the spinach** (save rest for own use).



3. Marinate tomatoes

In a medium bowl, combine **halved tomatoes**, **1 tablespoon oil**, **chopped basil**, **¼ teaspoon salt** and **a few grinds of pepper**. Set aside until step 6.



4. Brown beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Crumble **beef** into skillet and season with **salt**. Cook, undisturbed, until deeply browned underneath, 2-3 minutes. Transfer to a medium bowl (beef will not be cooked through), leaving **any juices** in skillet. Add **chopped shallots** to same skillet; cook, stirring, until golden and fragrant, about 1 minute.



5. Make bolognese sauce

To the skillet, add **¼ cup of the reserved cooking water**, **2 tablespoons tomato paste**, **1 teaspoon vinegar**, **a pinch of sugar**, and **browned beef**. Reduce heat to medium-low. Cook, breaking beef into smaller pieces, until sauce thickens and beef is cooked through, 1-2 minutes. Stir in more reserved cooking water, 1 tablespoon at a time, if too dry.



6. Finish & serve

To pot with **pasta**, add **bolognese sauce**, **marinated tomatoes**, and **chopped spinach**, tossing to combine; drizzle lightly with **oil**. Top **pasta** with **reserved whole basil leaves** and **some of the Parmesan**. Serve with **remaining Parmesan** on the side. Enjoy!