

MARLEY SPOON



Spring Bolognese

with Zucchini & Rigatoni



30-40min



2 Servings

Different pasta sauces call for different pastas shapes! Rigatoni, with its ridged surface and tubular shape, is perfect for hearty sauces like this tomatoey grass-fed beef bolognese with zucchini.

What we send

- zucchini
- grass-fed ground beef
- canned whole-peeled tomatoes
- basil
- tomato paste
- garlic
- beef broth concentrate
- 1
- 2

What you need

- kosher salt & ground pepper
- olive oil

Tools

- colander
- 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 970kcal, Fat 34g, Carbs 110g, Protein 52g



1. Cook pasta

Bring a medium pot of **salted water** to a boil. Add **pasta** and stir to prevent clumping. Cook until very al dente, about 7 minutes (it will not be fully cooked). Reserve **1½ cups cooking water**, then drain pasta, return to pot, and set aside until step 5.



4. Brown beef

Heat same skillet over high, adding **1-2 teaspoons oil** if skillet is dry. Add **beef, garlic**, and **½ teaspoon salt**. Cook until browned, breaking up into smaller pieces with a spoon, 3-5 minutes.



2. Prep ingredients

Trim stem ends from **zucchini**, then cut into ½-inch cubes. Peel and finely chop **1 teaspoon garlic**. Finely grate **Parmesan**. Pick **basil leaves** from stems, discarding stems. Cut **tomatoes** in can using kitchen shears until finely chopped.



5. Cook sauce

Add **tomatoes, broth concentrate, 2 tablespoons of the tomato paste**, and **1 cup of reserved pasta water** to skillet. Bring to a boil; reduce heat to medium. Cook until thickened, 8-10 minutes. Season to taste with **salt** and **pepper**. Add **pasta** and **zucchini**. Cook until zucchini is tender and pasta is al dente, 2-3 minutes. Add water, 1 tablespoon at a time, if dry.



3. Sauté zucchini

Heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering. Add **zucchini, ½ teaspoon salt**, and **a few grinds pepper**. Cook until golden and crisp-tender, stirring occasionally, about 2 minutes. Transfer to a paper towel-lined plate and set aside until step 5.



6. Finish & serve

Stack **basil leaves**, then roll and cut into very thin ribbons. Reserve **2 teaspoons of the basil**, then stir remaining basil into **sauce**. Serve **pasta** topped with **reserved basil leaves** and **half of the Parmesan**. Serve with **remaining Parmesan** on the side. Enjoy!