



## Tomato Bolognese with Gluten Free Fettuccine

& Pesto Ricotta



30-40min



2 Servings

Nothing beats a bowl of beef bolognese, but we're not fans of spending hours simmering sauce on the stovetop. We lightened up this Italian comfort food classic for a faster and even more flavorful take. Fresh tomatoes, pre-made marinara sauce, and grass-fed ground beef come together as a rich meat sauce for al dente rigatoni. A few dollops of basil pesto-ricotta cheese on top take this to the next level.



## What we send

- 9 oz gluten free fettuccine <sup>3</sup>
- 4 oz ricotta <sup>7</sup>
- 2 oz basil pesto <sup>7</sup>
- 12 oz grape tomatoes
- 10 oz pkg grass-fed ground beef
- 8 oz marinara sauce
- garlic

## What you need

- kosher salt & ground pepper
- olive oil
- sugar

## Tools

- large pot
- medium skillet

## Allergens

Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1140kcal, Fat 52g, Carbs 92g, Protein 51g



### 1. Cook pasta

Bring a large pot of **salted water** to a boil. Add **pasta** and cook until al dente, 3-5 minutes. Reserve **¼ cup cooking water**, then drain pasta and return to pot. Toss pasta with **1 teaspoon oil** to prevent sticking and cover to keep warm.



### 2. Prep ingredients

Meanwhile, in a small bowl, stir to combine **ricotta** with **2 tablespoons pesto**; set aside until step 6. Finely chop **2 teaspoons garlic**. Cut **tomatoes** into ½-inch pieces.



### 3. Sauté tomatoes

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **tomatoes** and a **pinch each of salt and pepper**. Cook, stirring occasionally, until browned, about 5 minutes. Transfer to a bowl and set aside until step 5.



### 4. Brown beef

Heat **1 tablespoon oil** in same skillet over medium-high. Add **beef** and cook, breaking up meat into smaller pieces, until deeply browned and cooked through, 5-7 minutes. Stir in **chopped garlic** and cook until fragrant, about 30 seconds.



### 5. Finish bolognese sauce

Add **marinara sauce**, **reserved cooking water**, and a **pinch of sugar**. Bring to a simmer, scraping up browned bits. Season to taste with **salt** and **pepper**. Stir in **sautéed tomatoes**, then remove from heat.



### 6. Serve

Serve **pasta** with **bolognese sauce** and a **few dollops of the pesto ricotta** on top. Serve **remaining pesto** drizzled over. Enjoy!