

# DINNERLY



## Shredded Beef Ragu with Pesto Spinach Salad



ca. 20min



2 Servings

What do you get when you combined shredded beef with a savory marinara sauce and perfectly al dente pasta? A lightning-fast dinner that feels as luxe as anything you can order at your fave Italian joint. Serve up a refreshing pesto spinach salad on the side, light a candle, pour some wine, and dig in. We've got you covered!



### WHAT WE SEND

- ¾ oz Parmesan <sup>7</sup>
- ½ lb pkg ready to heat shredded beef <sup>1,6</sup>
- 1 pkt beef broth concentrate
- ¼ oz granulated garlic
- 6 oz rigatoni <sup>1</sup>
- 5 oz baby spinach
- 2 oz basil pesto <sup>7</sup>
- 8 oz marinara sauce

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar (or vinegar of your choice)

### TOOLS

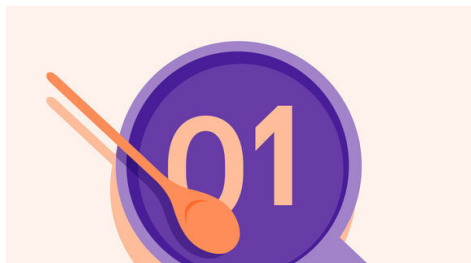
- large pot
- microplane or grater
- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

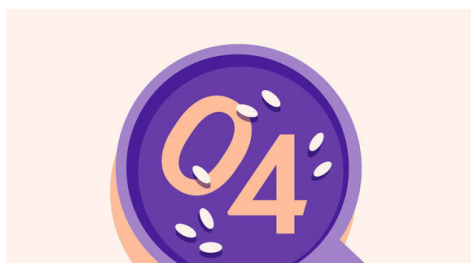
Calories 730kcal, Fat 27g, Carbs 90g, Protein 36g



#### 1. Prep ingredients

Bring a large pot of **salted water** to a boil over high. Finely grate **Parmesan**, if necessary.

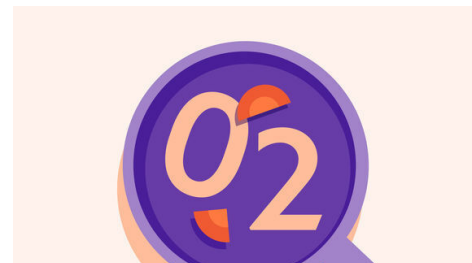
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **beef** and cook until browned on both sides, flipping halfway, 2–5 minutes. Reduce heat to medium; add **2 tablespoons water**. Bring to a simmer, scraping up any browned bits from bottom of skillet.



#### 4. Make salad & serve

In a medium bowl, toss **spinach** with **pesto** and **1 teaspoon vinegar** until evenly coated.

Serve **beef ragu** with **remaining grated Parmesan** over top and with **pesto salad** alongside. Enjoy!



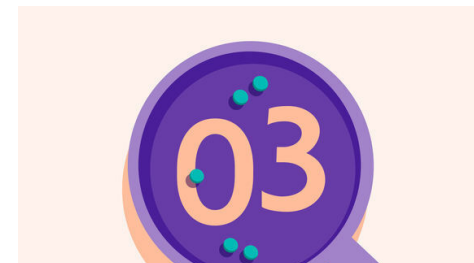
#### 2. Simmer beef

Add **marinara sauce**, **broth concentrate**, and **¼ teaspoon granulated garlic**; bring to a simmer. Stir in **half of the grated Parmesan**. Reduce heat to medium-low; simmer, stirring occasionally and breaking up **beef** into smaller pieces, about 10 minutes. Season to taste with **salt** and **pepper**.



#### 5. ...

What were you expecting, more steps?



#### 3. Cook pasta

Meanwhile, add **pasta** to pot with boiling **salted water**; cook, stirring occasionally, until al dente, 8–9 minutes. Reserve **¼ cup cooking water** and drain.

Add pasta to skillet with **beef**; toss until evenly coated. If **sauce** is too thick, thin with **1 tablespoon cooking water** at a time, as needed.



#### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!