

DINNERLY



Macaroni with Beef Bolognese Sauce & Shredded Cheese



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this macaroni with beef bolognese sauce? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the pasta and beef, stir the sauce together, and top with shredded cheese. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 4 oz elbow macaroni ²
- 10 oz pkg grass-fed ground beef
- 8 oz tomato sauce
- 1 pkt beef broth concentrate
- ¼ oz steak seasoning
- 1 oz cream cheese ¹
- 2 oz shredded cheddar-jack blend ¹

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

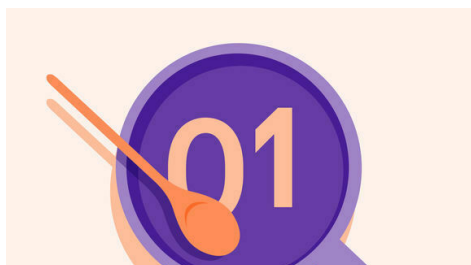
- medium saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

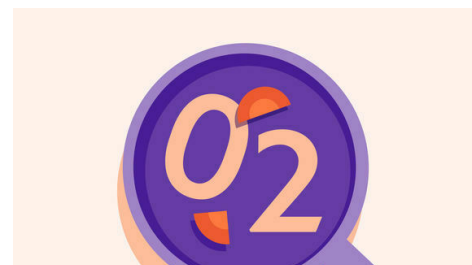
Calories 780kcal, Fat 37g, Carbs 57g, Protein 45g



1. Cook pasta & beef

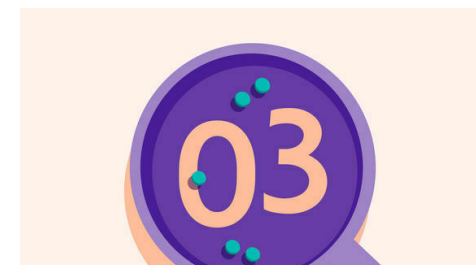
Bring a medium saucepan of **salted water** to a boil. Add **pasta**; cook, stirring, until al dente, 8–9 minutes. Reserve **¾ cup cooking water** and drain. Cover to keep warm off heat until step 4.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **beef**; season with **a pinch each of salt and pepper**. Cook, breaking up into smaller pieces, until well browned, 5–7 minutes.



2. Build sauce

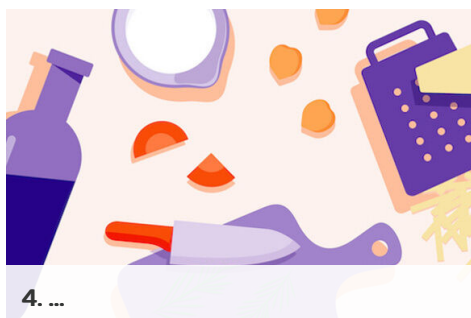
To skillet with **beef**, add **tomato sauce**, **broth concentrate**, **steak seasoning**, **½ cup of the reserved pasta water**, and **¼ teaspoon sugar**. Bring to a simmer, then reduce heat to medium-low. Stir in **cream cheese** and **half of the shredded cheese** until melted. Season to taste with **salt** and **pepper**.



3. Add pasta & serve

Add **pasta** to same skillet and stir until combined (if sauce is too thick, thin with 1 tablespoon remaining pasta water at a time, as needed).

Serve **macaroni and beef bolognese sauce** with **remaining cheese** sprinkled over top. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!