



Beef 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 beef bolognese with zucchini.

What we send

- ½ lb rigatoni ¹
- 1 zucchini
- garlic (use 1 large clove)
- ¾ oz piece Parmesan ⁷
- ¼ oz fresh basil
- 1 can whole peeled tomatoes
- 10 oz ground beef
- 1 pkt beef broth concentrate
- tomato paste (use 2 Tbsp)

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium pot
- microplane or grater
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 960kcal, Fat 40g, Carbs 102g, Proteins 47g



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, chopped garlic**, and season with **salt**. Cook, breaking up meat into smaller pieces with a spoon, until browned, 3-5 minutes.



2. Prep ingredients

Trim stem ends from **zucchini**, then cut into ½-inch cubes. 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 tomato paste**, and **1 cup of the 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 reserved cooking 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** and season with **salt and pepper**. Cook, stirring occasionally, until golden and crisp-tender, 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!