

Weeknight Pasta Bolognese

with Ricotta Cheese

2 SERVINGS

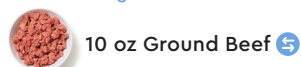
⌚ 25-35 MINS

 **Blue Apron**
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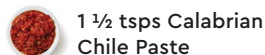
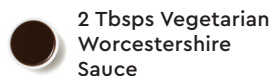
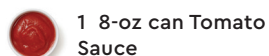


Ingredients*

Customized ingredients



SWAPPED FOR:



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*Ingredients may be replaced and quantities may vary.

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1 Prepare the ingredients

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash, dry, and peel the **carrots**; halve lengthwise, then thinly slice crosswise.
- Halve, peel, and small dice the **onion**.
- In a bowl, combine the **ricotta** and **1 tablespoon of olive oil**; season with salt and pepper.



2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook 13 to 15 minutes, stirring occasionally, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving $\frac{1}{2}$ cup of the **pasta cooking water**, drain thoroughly and return to the pot.



3 Make the bolognese

- Meanwhile, in a large pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef** and **sliced carrots**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 5 minutes, or until lightly browned.
- Add the **diced onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until slightly softened and the beef is browned and cooked through.
- Add the **tomato sauce** (carefully, as the liquid may splatter), **worcestershire sauce**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



4 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **bolognese** and **half the reserved pasta cooking water**. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** topped with the **seasoned ricotta**. Enjoy!

