

Late Summer Beef Bolognese

with Cherry Tomatoes & Crispy Garlic Bread

It's hard to find a more celebrated Italian dish than pasta bolognese. And chefs, tonight's version of the delicious meat sauce is a keeper. You'll start by cooking ground beef with onion, carrot and garlic—our take on soffritto, a classic base of aromatic vegetables. To build the sauce's characteristic complexity, we're adding two kinds of tomato (including summery cherry tomatoes), plus plenty of basil and a touch of crème fraîche, stirred in just before serving for an irresistibly rich, creamy finish. Tossed with fresh linguine and served alongside crispy, oven-toasted garlic bread, this hearty dinner may just become a household staple.

Blue Apron Wine Pairings

Tanti Petali Pinot Bianco, 2015

Marco Flacco Pinot Grigio, 2014



Ingredients

- 1½ Pounds Ground Beef
- ¾ Pound Fresh Linguine Pasta
- 1 Small Baguette
- 1 15-Ounce Can Crushed Tomatoes
- 4 Cloves Garlic
- 1 Carrot
- 1 Yellow Onion
- ½ Pound Multicolored Cherry Tomatoes
- 1 Bunch Basil

Knick Knacks

- 2 Tablespoons Butter
- 2 Tablespoons Crème Fraîche
- ½ Cup Grated Parmesan Cheese

Makes: 4 servings | **Calories:** about 800 per serving

Prep Time: 10 minutes | **Cook Time:** 20–30 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp338

1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Slice the baguette in half horizontally, then halve crosswise. Peel and finely chop the garlic. Peel and small dice the carrot and onion. Quarter the cherry tomatoes. Pick the basil leaves off the stems; discard the stems.

2



Make the garlic butter:

In a medium pan (nonstick, if you have one), melt the **butter** on medium-high until hot. Add **half the garlic** and cook, stirring frequently, 1 to 2 minutes, or until softened and fragrant. Transfer to a small bowl and stir in **half the cheese**; season with salt and pepper to taste. Rinse and wipe out the pan.

3



Make the sauce:

In the same pan, heat 1 teaspoon of olive oil on medium-high until hot. Add the **ground beef**; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 3 to 5 minutes, or until browned and cooked through. Add the **carrot, onion and remaining garlic**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened and fragrant. Add the **crushed tomatoes**; season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until the liquid is thickened and slightly reduced in volume.

4



Make the garlic bread:

While the sauce cooks, place the **baguette** on a sheet pan, cut sides up. Drizzle or brush the **garlic butter** onto the cut sides of the baguette. Toast in the oven 6 to 8 minutes, or until golden brown. Remove from the oven and season with salt and pepper. Transfer to a serving dish and set aside in a warm place.

5



Cook the pasta:

While the garlic bread toasts, using your hands, carefully separate the strands of the **pasta**; add to the pot of boiling water. Cook 2 to 3 minutes, or until just shy of al dente (still slightly firm to the bite). Turn off the heat. Reserving $\frac{3}{4}$ **cup of the pasta cooking water**, drain thoroughly and return to the pot.

6



Finish the pasta & plate your dish:

Add the **cherry tomatoes, sauce and half the reserved pasta cooking water** to the pot of **cooked pasta**. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until well combined. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Turn off the heat. Stir in the **crème fraîche** and **half the basil** (thinly slicing just before adding). Season with salt and pepper to taste. Divide between 4 dishes. Garnish with the **remaining cheese** and **remaining basil** (thinly slicing just before adding). Serve with the **garlic bread**. Enjoy!