

Spaghetti Bolognese

with Butter Lettuce Salad & Creamy Italian Dressing

PREP TIME: 15 minutes

COOK TIME: 25-35 minutes

SERVINGS: 2

Chefs, on pasta night, it doesn't get much more satisfying and comforting than spaghetti bolognese. Our aromatic tomato and meat sauce gets its classic richness (and heft) from ground pork. On the side, we're dressing a simple, early-spring salad with a spectacular combination of fromage blanc—a creamy, fresh cheese—and Italian spices, for a tangy and fragrant complement to the pasta.



BLUE APRON WINE PAIRING:

Château Rampeau Bordeaux, 2014

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Ingredients



10 oz
GROUND PORK



5 oz
SPAGHETTI



1 8-oz can
TOMATO SAUCE



3
RADISHES



1 head
BUTTER LETTUCE



1
CARROT



3 cloves
GARLIC



2 Tbsp
FROMAGE BLANC



1 Tbsp
RED WINE
VINEGAR



1
SHALLOT



1 Tbsp
BOLOGNESE
SPICE BLEND*

* Dried Parsley, Dried Basil, Dried Oregano, Garlic Powder & Onion Powder



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1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Peel and roughly chop the garlic.
- ☐ Peel and medium dice the carrot.
- ☐ Peel and medium dice the shallot.
- ☐ Cut off and discard the root end of the lettuce; separate the leaves.
- ☐ Cut off and discard the ends of the radishes; thinly slice into rounds.

2 Start the sauce:

- ☐ In a large, high-sided pan (or pot), heat a drizzle of olive oil on medium-high until hot.
- ☐ Add the **garlic**, **carrot** and **shallot**; season with salt and pepper. Cook, stirring frequently, 4 to 6 minutes, or until slightly softened.
- ☐ Add the **ground pork** (removing and discarding the paper lining from the bottom); season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 6 to 8 minutes, or until browned and cooked through.

3 Make the dressing:

- ☐ While the sauce cooks, in a bowl, combine the **fromage blanc**, **spice blend** and **vinegar**; season with salt and pepper. Slowly whisk in **1 teaspoon of olive oil** until well combined. Season with salt and pepper to taste.

4 Finish the sauce:

- ☐ To the pan, add the **tomato sauce** and **½ cup of water**; season with salt and pepper.
- ☐ Cook, stirring occasionally and scraping up any browned bits from the bottom of the pan, 6 to 8 minutes, or until the sauce has thickened. Turn off the heat. Season with salt and pepper to taste.

5 Cook & finish the spaghetti:

- ☐ While the sauce cooks, add the **spaghetti** to the pot of boiling water. Cook 8 to 10 minutes, or until al dente (still slightly firm to the bite).
- ☐ Reserving **½ cup of the spaghetti cooking water**, drain thoroughly.
- ☐ Transfer the cooked spaghetti to the pan of **sauce**. Cook on medium, stirring vigorously to coat the spaghetti, 1 to 2 minutes, or until thoroughly combined. (If the sauce seems dry, gradually add the reserved cooking water to achieve your desired consistency.) Turn off the heat. Season with salt and pepper to taste.

6 Make the salad & plate your dish:

- ☐ Just before serving, in a large bowl, combine the **lettuce** and **radishes**; season with salt and pepper. Add enough of the **dressing** to coat the salad (you may have extra dressing). Toss to mix; season with salt and pepper to taste. Transfer to a serving dish.
- ☐ Divide the **finished spaghetti** between 2 dishes; season with pepper. Serve with the salad on the side. Enjoy!

