

Ditali Pasta & Beef Ragù

with Eggplant & Cherry Tomato Sauce

TIME: 20-30 minutes

SERVINGS: 2

In this recipe, fresh cherry tomatoes (yours may be red or yellow) and eggplant lend a seasonal touch to our beef ragù, or meat sauce. (Finishing the sauce in the same pan used to brown the beef also suffuses it with savory, hearty flavor.) And for a bit of cheesy richness, we're stirring in creamy fromage blanc, then sprinkling on grated pecorino. A garnish of fresh basil completes the dish on an herbaceous note.



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Rich & Decadent

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Ingredients



10 oz
GROUND BEEF



4 oz
DITALI PASTA



6 oz
CHERRY
TOMATOES



2 cloves
GARLIC



1
EGGPLANT



1 bunch
BASIL

KNICK KNACKS:



2 Tbsps
FROMAGE BLANC



2 Tbsps
TOMATO PASTE



2 Tbsps
GRATED
PECORINO
CHEESE



1/4 tsp
CRUSHED RED
PEPPER FLAKES



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1 Brown the beef:

- ☐ Heat a large pot of salted water to boiling on high.
- ☐ In a large pan, heat a drizzle of olive oil on medium-high until hot. Add the **ground beef**; season with salt and pepper. Cook, occasionally breaking the meat apart with a spoon, 5 to 6 minutes, or until browned.
- ☐ Leaving any browned bits (or fond) in the pan, transfer the browned beef to a plate.

2 Prepare the ingredients:

- ☐ While the beef browns, wash and dry the fresh produce.
- ☐ Medium dice the eggplant.
- ☐ Peel and roughly chop the garlic.
- ☐ Halve the tomatoes; place in a bowl and season with salt and pepper.



3 Cook the eggplant & finish the beef:

- ☐ Add the **eggplant** to the pan of reserved fond. (If the pan seems dry, add a drizzle of olive oil.) Season with salt and pepper. Cook on medium-high, stirring occasionally, 5 to 6 minutes, or until lightly browned and slightly softened.
- ☐ Add the **tomato paste, garlic, and as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until dark red and fragrant.
- ☐ Add the **browned beef** and **¾ cup of water**. Cook, stirring occasionally, 3 to 4 minutes, or until thickened and the beef is cooked through. Turn off the heat; season with salt and pepper to taste.



4 Cook the pasta:

- ☐ While the eggplant cooks, add the **pasta** to the pot of boiling water. Cook 9 to 11 minutes, or until just shy of al dente (still slightly firm to the bite).
- ☐ Reserving **½ cup of the pasta cooking water**, drain thoroughly.

5 Finish the pasta:

- ☐ While the pasta cooks, pick the **basil** leaves off the stems; discard the stems.
- ☐ To the pan of **cooked beef and eggplant**, add the **cooked pasta, seasoned tomatoes, half the basil** (tearing the leaves just before adding), and **half the reserved pasta cooking water**. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.)
- ☐ Turn off the heat and stir in the **fromage blanc**. Season with salt and pepper to taste.



6 Plate your dish:

- ☐ Divide the **finished pasta** between 2 dishes.
- ☐ Garnish with the **cheese and remaining basil** (tearing the leaves just before adding). Enjoy!