

Penne Pasta & Beef Bolognese

with Pecorino Cheese

TIME: 25-35 minutes

SERVINGS: 2

In this recipe, quick-cooking bolognese, a classic Italian meat sauce, is paired with penne rigate. The ridged, tube-shaped pasta is perfect for holding onto the beef and aromatic soffritto—onion, carrot, and celery. Garnished with pleasantly salty pecorino cheese, this dish is a warming, comforting way to welcome fall.



MATCH YOUR BLUE APRON WINE



Fruity & Savory

Serve a bottle with this symbol for a great pairing.



Ingredients



10 oz
GROUND BEEF



6 oz
PENNE RIGATE
PASTA



1 14-oz can
WHOLE PEELED
TOMATOES



2 cloves
GARLIC



1
CARROT



1 stalk
CELERY



1
YELLOW ONION

KNICK KNACKS:



2 Tbsps
TOMATO PASTE



1/4 cup
GRATED
PECORINO
CHEESE



1/4 tsp
CRUSHED RED
PEPPER FLAKES



1



2



3



4



5



6



1 Prepare the ingredients:

- Heat a large pot of salted water to boiling on high.
- Wash and dry the fresh produce.
- Peel and small dice the onion.
- Peel the carrot; halve lengthwise, then thinly slice crosswise.
- Thinly slice the celery crosswise.
- Peel and roughly chop the garlic.
- Place the tomatoes in a bowl; gently break apart with your hands.

2 Brown the beef & start the sauce:

- In a large pan (nonstick, if you have one), heat a drizzle 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 4 minutes, or until browned.
- Add the **onion**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- Add the **carrot, celery, and garlic**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until softened and fragrant.

3 Cook the pasta:

- While the beef cooks, add the **pasta** to the pot of boiling water. Cook 8 to 10 minutes, or until just shy of al dente (still slightly firm to the bite).
- Reserving $\frac{1}{2}$ cup of the pasta cooking water, drain thoroughly.

4 Finish the sauce:

- To the pan of **browned beef and vegetables**, add the **tomato paste** 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 frequently, 1 to 2 minutes, or until thoroughly combined.
- Add the **tomatoes** and $\frac{1}{4}$ cup of water; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the beef is cooked through and the sauce is slightly thickened.

5 Finish the pasta:

- Add the **cooked pasta** and **half the reserved pasta cooking water** to the pan. Cook, 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. Season with salt and pepper to taste.

6 Plate your dish:

- Divide the **finished pasta** between 2 dishes. Garnish with the **cheese**. Enjoy!