

# Pasta Bolognese

with Garlic Ricotta

4 SERVINGS












⌚ 20-30 MINS

 **Blue Apron**  
blueapron.com



To add a bit of heat to this Italian meat sauce, you'll stir in tangy pickled goathorn peppers, a mildly spicy variety named for the whole pepper's unique shape.

## Ingredients

- |   |   |
|---|---|
|  18 oz Ground Beef             |  1 Yellow Onion                          |
|  1 15-oz can Crushed Tomatoes  |  2 Tbsps Vegetarian Worcestershire Sauce |
|  ¾ lb Elicoidali Pasta         |  2 Tbsps Mascarpone Cheese               |
|  1 clove Garlic                |  ½ cup Part-Skim Ricotta Cheese          |
|  ¾ lb Carrots                  |  ¼ cup Cream                             |
|  1 oz Pickled Goathorn Peppers |   |



Serve a bottle of Blue Apron wine with this symbol: Fruity & Savory.  
[blueapron.com/wine](https://blueapron.com/wine)

### 1 Prepare the ingredients & make the garlic ricotta

- Fill a large 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**.
- Roughly chop the **peppers**.
- Peel **1 clove of garlic**; using a zester, finely grate into a paste (or use the small side of a box grater).
- In a bowl, combine the **ricotta**, **1 tablespoon of olive oil**, and **as much of the garlic paste as you'd like**. Season with salt and pepper.



### 2 Make the bolognese

- 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 4 minutes, or until slightly softened and the beef is browned and cooked through.
- Add the **chopped peppers**. Cook, stirring frequently, 1 to 2 minutes, or until combined.
- Add the **tomatoes** (carefully, as the liquid may splatter), **cream**, and **worcestershire sauce**; 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.



### 3 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook 10 to 12 minutes, 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.



### 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. Stir in the **mascarpone** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta and bolognese** topped with the **garlic ricotta**. Enjoy!



#### NUTRITION PER SERVING (AS PREPARED)\*\*

Calories: 910, Total Carbohydrates: 93g, Dietary Fiber: 9g, Added Sugars: 2g, Total Fat: 42g, Saturated Fat: 17g, Protein: 35g, Sodium: 1150mg.

\*\*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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