

Pipe Rigate Pasta & Beef Bolognese

with Cheesy Garlic Bread

TIME: 25-35 minutes

SERVINGS: 4

There are few better ways to welcome the cooler months than with a comforting bowl of classic pasta bolognese. We're making the central Italian meat sauce by cooking beef with aromatic carrot, onion, and garlic, then rounding it out with the tangy sweetness of crushed San Marzano tomatoes and a bit of heavy cream. The hearty sauce is the perfect match for whole grain pipe rigate pasta. It all comes together with crunchy, oven-toasted garlic bread topped with melted Lamb Chopper cheese (a Gouda-style variety with a creamy flavor).



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Rich & Decadent

Serve a bottle with this symbol for a great pairing.



30
MINUTE
MEAL

Ingredients



1 1/2 lbs
GROUND BEEF



3/4 lbs
WHOLE GRAIN
PIPE RIGATE
PASTA



1
SMALL BAGUETTE



1 14-oz can
WHOLE SAN
MARZANO
TOMATOES



2
CARROTS



2 cloves
GARLIC



1
YELLOW ONION



1 bunch
PARSLEY



2 oz
LAMB CHOPPER
CHEESE



2 Tbsps
TOMATO PASTE



1/3 cup
GRATED
PARMESAN
CHEESE



1/4 cup
HEAVY CREAM



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1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Peel the carrots; quarter lengthwise, then thinly slice crosswise.
- ☐ Peel and small dice the onion.
- ☐ Peel the garlic; roughly chop 1 clove. Finely chop the remaining clove; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ Place the tomatoes in a bowl; gently break apart with your hands.
- ☐ Halve the baguette.
- ☐ Remove and discard any rind from the Lamb Chopper cheese. Grate on the large side of a box grater.
- ☐ Roughly chop the parsley leaves and stems.



2 Make the sauce:

- ☐ In a large 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 4 minutes, or until browned and cooked through.
- ☐ Add the **carrots, onion, and chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened and fragrant.
- ☐ Add the **tomato paste**; cook, stirring frequently, 1 to 2 minutes, or until dark red and fragrant.
- ☐ Add the **tomatoes and heavy cream** (shaking the bottle before opening); season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until thickened. Turn off the heat. Season with salt and pepper to taste.



3 Cook the pasta:

- ☐ While the bolognese sauce 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). Turn off the heat. Reserving **½ cup of the pasta cooking water**, drain thoroughly and return to the pot.

4 Make the cheesy garlic bread:

- ☐ While the pasta cooks, line a sheet pan with aluminum foil. Place the **baguette** on the prepared sheet pan, cut side up. Evenly top with a drizzle of olive oil, **as much of the garlic paste as you'd like**, and the **Lamb Chopper cheese**. Season with salt and pepper.
- ☐ Toast in the oven 5 to 6 minutes, or until lightly browned and the cheese has melted.
- ☐ Remove from the oven and transfer to a cutting board; halve on an angle. Transfer to a serving dish.



5 Finish the pasta & serve your dish:

- ☐ Add the **sauce and half the reserved pasta cooking water** to the pot of **cooked pasta**; season with salt and pepper. Cook on medium-high, stirring vigorously, 30 seconds to 1 minute, or until coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.)
- ☐ Divide the finished pasta among 4 dishes. Garnish with the **parmesan cheese** and **parsley**. Serve with the **cheesy garlic bread** on the side. Enjoy!