

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 bolognese. We're starting the sauce by cooking beef with aromatic carrot, onion, and garlic. Then, we're rounding it out with tangy-sweet San Marzano tomatoes and a bit of cream—the perfect hearty match for whole grain pipe rigate. It all comes together with crunchy oven-toasted garlic bread topped with Lamb Chopper cheese (a Gouda-style variety with a nutty 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 lb
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:

- ☐ Place an oven rack in the center of the oven, then preheat 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 bolognese:

- ☐ 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, 2 to 3 minutes, or until browned.
- ☐ Add the **carrots, onion, and chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened and the beef is cooked through.
- ☐ Add the **tomato paste** and cook, stirring frequently, 30 seconds to 1 minute, 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 cooks, add the **pasta** to the pot of boiling water. Cook 8 to 10 minutes, or until 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 4 to 5 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 **bolognese 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!

