

Whole Grain Pasta & Beef Bolognese

with Romaine Salad

TIME: 30-40 minutes

SERVINGS: 2

This hearty, comforting beef bolognese clings to the ridges of creste di gallo—and gets delicious contrast from a side salad of romaine, radishes, and Italian dressing.



MATCH YOUR BLUE APRON WINE



Rich & Decadent

Serve a bottle with this symbol for a great pairing.



Ingredients



10 oz
GROUND BEEF



6 oz
WHOLE GRAIN
CRESTE DI GALLO
PASTA



1 8-oz can
TOMATO SAUCE



2 cloves
GARLIC



2 stalks
CELERY



3
RADISHES



1
ROMAINE
LETTUCE HEART

KNICK KNACKS:



1
SHALLOT



1 Tbsp
RED WINE
VINEGAR



1/4 tsp
CRUSHED RED
PEPPER FLAKES



1 Tbsp
ITALIAN
SEASONING*

* Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme, & Marjoram



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1 Prepare the ingredients:

- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Medium dice the **celery**. Peel and medium dice the **shallot**.
- ☐ Peel and roughly chop the **garlic**.
- ☐ Cut off and discard the root end of the **lettuce**; roughly chop the leaves. Cut off and discard the ends of the **radishes**; halve lengthwise, then thinly slice crosswise.

2 Start the sauce:

- ☐ In a medium pan, heat a drizzle of olive oil on medium-high until hot. Add the **diced celery and shallot**; season with salt and pepper. Cook, stirring frequently, 4 to 6 minutes, or until softened.
- ☐ Add the **ground beef and chopped garlic**; season with salt and pepper. (If the pan seems dry, add a drizzle of olive oil.) Cook, frequently breaking the meat apart with a spoon, 3 to 4 minutes, or until browned and cooked through.

3 Make the dressing:

- ☐ While the sauce cooks, in a bowl, combine the **vinegar** and **half the Italian seasoning**; season with salt and pepper. Slowly whisk in **2 teaspoons of olive oil** until thoroughly combined. Season with salt and pepper to taste.

4 Finish the sauce:

- ☐ To the pan, add the **tomato sauce, remaining Italian seasoning, 1/2 cup of water**, 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 occasionally and scraping up any browned bits, 8 to 9 minutes, or until the sauce is thickened. Turn off the heat and season with salt and pepper to taste.

5 Cook & finish the pasta:

- ☐ While the sauce cooks, add the **pasta** to the pot of boiling water and cook 3 to 4 minutes, or until al dente (still slightly firm to the bite).
- ☐ Reserving **1/2 cup of the pasta cooking water**, drain thoroughly.
- ☐ Transfer the cooked pasta to the pan of **finished sauce**. Cook on medium-high, stirring vigorously, 30 seconds to 1 minute, or until thoroughly coated. (If the sauce seems dry, gradually add the reserved pasta cooking water to achieve your desired consistency.) Turn off the heat and season with salt and pepper to taste.

6 Make the salad & serve your dish:

- ☐ Just before serving, in a large bowl, combine the **chopped lettuce, sliced radishes**, and enough of the **dressing** to coat the salad (you may have extra dressing). Toss to coat; season with salt and pepper to taste.
- ☐ Serve the **finished pasta** with the salad on the side. Enjoy!

