

Pancetta & Beef Bolognese

with Mushrooms & Spinach

4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



Ingredients



24 oz USDA Prime Ground Beef



½ lb Mushrooms



1 14.5-oz can Crushed Tomatoes



¾ cup Mirepoix



1 Tbsp Italian Seasoning¹



3 oz Diced Pancetta



5 oz Baby Spinach



¾ cup Grated Parmesan Cheese



1 Tbsp Calabrian Chile Paste



¾ lb Lumaca Rigata Pasta



1 14-oz can Whole Peeled Tomatoes



½ cup Cream



1 Tbsp Red Wine Vinegar

WHY WE LOVE THIS DISH

For this hearty, comforting winter pasta, we're adding layers of flavor in two ways: using our new mirepoix—a classic mixture of carrots, celery, and onion—to build up the savory base of the bolognese, and also adding pancetta (similar to bacon, but not smoked) to the sauce for incredible depth of flavor and richness.



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

¹ Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Thinly slice the **mushrooms**.
- Place the **whole peeled tomatoes** in a large bowl; gently break apart with your hands.



2 Start the bolognese

- In a large, high-sided pan (or pot), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pancetta**, **beef**, and **Italian seasoning**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until the pancetta and beef are browned and cooked through.
- Add the **sliced mushrooms** and **mirepoix**; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until softened and browned.



3 Finish the bolognese

- Add the **vinegar** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined.
- Add **both crushed tomatoes** (carefully, as the liquid may splatter) and **$\frac{1}{2}$ cup of water**; season with salt and pepper. Cook, stirring occasionally, 9 to 11 minutes, or until thickened.
- Turn off the heat.



4 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 5 to 7 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving **$\frac{1}{4}$ cup of the pasta cooking water**, drain thoroughly and return to the pot.



5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **finished bolognese**, **spinach**, **cream**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the pasta is coated and the spinach is wilted (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **cheese**. Enjoy!

