

Pasta Bolognese

with Garlic Ricotta

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients


Customized ingredients



18 oz Ground Beef 

SWAPPED FOR:



16 oz Plant-Based Ground Beyond Beef® 



1 clove Garlic



1 ½ tps Calabrian Chile Paste



¾ lb Elicoidali Pasta



6 oz Carrots



2 Tbsps Mascarpone Cheese



2 Tbsps Vegetarian Worcestershire Sauce



1 14.5-oz can Crushed Tomatoes



1 Yellow or Sweet Onion



½ cup Part-Skim Ricotta Cheese



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

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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- 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**.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- 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 (nonstick, if you have one), 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 **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 the **tomatoes** (carefully, as the liquid may splatter) and **Worcestershire sauce**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the sauce is slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



CUSTOMIZED STEP 2 If you chose Beyond Beef®

- Make the bolognese as directed, using the Beyond Beef®.

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**, **mascarpone**, 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. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** topped with the **garlic ricotta**. Enjoy!

