

Pasta Bolognese

with Garlic Ricotta

2 SERVINGS

🕒 20-30 MINS

 **Blue Apron**
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Ingredients*



10 oz Ground Beef



½ cup Part-Skim Ricotta Cheese



2 Tbsps Vegetarian Worcestershire Sauce



6 oz Elicoidali Pasta



2 Tbsps Crème Fraîche



1 8-oz can Tomato Sauce



1 clove Garlic



1 ½ tps Calabrian Chile Paste



⅓ cup Mirepoix



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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Make the garlic ricotta

- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- 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 **mirepoix**; 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 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 **tomato sauce** (carefully, as the liquid may splatter) and **Worcestershire sauce**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



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 $\frac{1}{4}$ 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**, **crème fraîche**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until combined and the pasta is 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** and a drizzle of **olive oil**. Enjoy!

