

Ingredients*

Customized ingredients



10 oz Ground Beef 🔄





10 oz Ground Pork 🔄



1/4 cup Grated Parmesan Cheese



1 Tbsp Spanish Spice Blend²







1 Poblano Pepper



3 Tbsps Romesco Sauce1



1 tsp Preserved Lemon Purée



1 8-oz can Tomato Sauce



6 oz Carrots



2 Tbsps Mascarpone Cheese



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"Alexa, find Blue Apron recipes."

Prepare the ingredients

- Fill a medium pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- · Wash and dry the fresh produce.
- Peel the carrots and thinly slice on an angle.
- Cut off and discard the stem of the **pepper**. Halve lengthwise: remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.



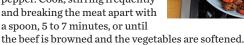
2 Cook the pasta

- Add the pasta to the pot of boiling water. Cook, stirring occasionally, 9 to 11 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- · Drain thoroughly and return to the pot.



3 Cook the beef & vegetables

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the beef, sliced carrots, sliced pepper, and spice blend; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 5 to 7 minutes, or until



· Carefully drain off and discard any excess oil.

CUSTOMIZED STEP 3 If you chose Ground Pork

- Follow the instructions in Step 3, using the **pork** (instead of beef).

4 Make the sauce

• To the pan, add the tomato sauce (carefully, as the liquid may splatter), romesco sauce, and 1/4 cup of water; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the sauce is slightly thickened and the beef is cooked through.



• Turn off the heat. Taste, then season with salt and pepper if desired.

5 Finish the pasta & serve your dish

- To the pot of cooked pasta, add the mascarpone and lemon purée. Season with salt and pepper; stir to combine.
- Serve the cooked beef, vegetables, and sauce over the finished pasta. Garnish with the parmesan. Enjoy!





- Finish the pasta and serve your dish as directed with the **cooked** pork, vegetables, and sauce (instead of beef).



