

Italian Beef & White Beans

with Salsa Verde Orzo & Ricotta

4 SERVINGS

20-30 MINS



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Ingredients*



18 oz Ground Beef



1 Yellow Onion



¼ cup Grated Parmesan Cheese



1 8-oz can Tomato Sauce



1 15.5-oz can Cannellini Beans



½ lb Orzo Pasta



1 bunch Parsley



⅓ cup Salsa Verde



2 Tbsps Tomato Paste



3 oz Baby Spinach



½ cup Part-Skim Ricotta Cheese



2 Tbsps Vegetarian Worcestershire Sauce



1 ½ tps Calabrian Chile Paste



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

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*Ingredients may be replaced and quantities may vary.

Interested in prepping this recipe for the week ahead? Follow the STOP + STORE and REHEATING instructions within the recipe.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & season the ricotta

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Halve, peel, and medium dice the **onion**.
- In a bowl, combine the **ricotta**, **half the parmesan**, and a drizzle of **olive oil**. Season with salt and pepper.



2 Cook & finish the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 7 to 9 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot. Stir in the **salsa verde** and **spinach** until combined and the spinach is slightly wilted.
- Taste, then season with salt and pepper if desired. Cover to keep warm.



3 Brown the beef

- Meanwhile, in a large pot (or large, high-sided pan), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef** and **diced onion**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 5 minutes, or until the beef is lightly browned.



4 Make the sauce

- Add the **tomato paste** and as much of the **chile paste** as you'd like, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- Carefully add the **beans** (including the liquid), **tomato sauce**, and $\frac{1}{4}$ cup of water; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until the liquid is slightly thickened and the beef is cooked through.
- Turn off the heat; stir in the **worcestershire sauce** until combined. Taste, then season with salt and pepper if desired.



STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

5 Finish & serve your dish

- Roughly chop the **parsley** leaves and stems.
- Serve the **finished pasta** topped with the **finished beef and sauce** and **seasoned ricotta**. Garnish with the **remaining parmesan** and **chopped parsley**. Enjoy!



REHEATING INSTRUCTIONS

If you saved the dish for later, reheat the **pasta** and **beef and sauce** in the microwave 1 to 2 minutes, or until heated through. Finish and serve as directed.