

Ravioli, Pancetta & Beef Bolognese

with Spinach & Mushrooms

4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients*



24 oz Dry-Aged Ground Beef



3 oz Diced Pancetta



1 ½ lbs Five Cheese Ravioli



½ lb Mushrooms



5 oz Baby Spinach



½ cup Cream



½ cup Grated Parmesan Cheese



2 Tbsps Red Wine Vinegar



⅔ cup Mirepoix



2 Tbsps Vegetarian Worcestershire Sauce



¼ cup Tomato Paste



1 14-oz can Whole Peeled Tomatoes



1 8-oz can Tomato Sauce



¼ tsp Crushed Red Pepper Flakes



1 Tbsp Italian Seasoning¹

WHY WE LOVE THIS DISH

For this comforting dish, you'll make an Italian-style meat sauce (or bolognese, in reference to the city of Bologna where it originated) with earthy mushrooms, rich pancetta, dry-aged beef, and sweet tomatoes. To finish, you'll fold in tender ravioli filled with five types of cheese: ricotta, asiago, mozzarella, provolone, and parmesan.

1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram
*Ingredients may be replaced and quantities may vary.

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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 and dry the fresh produce.
- Thinly slice the **mushrooms**.
- Place the **tomatoes** in a 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 beef apart with a spoon, 5 to 7 minutes, or until browned.
- Add the **mirepoix** (carefully, as the liquid may splatter), **tomato paste**, **sliced mushrooms**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until the mushrooms are softened and the pancetta and beef are cooked through.



3 Finish the bolognese

- Add the **vinegar** (carefully, as the liquid may splatter) and **worcestershire sauce**. Cook, stirring frequently and scraping up any browned bits (or fond), 1 to 2 minutes, or until thoroughly combined.
- Add the **crushed tomatoes** (carefully, as the liquid may splatter), **tomato sauce**, and $\frac{1}{4}$ **cup of water**; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until the sauce is thickened.
- Turn off the heat.



4 Cook the ravioli

- Meanwhile, add the **ravioli** to the pot of boiling water. Cook, stirring occasionally, 3 to 5 minutes, or until the ravioli float to the top of the pot. Turn off the heat.
- Reserving $\frac{1}{2}$ **cup of the ravioli cooking water**, drain thoroughly and return to the pot.



5 Finish the ravioli & serve your dish

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

