

## 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



²/₃ cup Mirepoix



2 Tbsps Vegetarian Worcestershire Sauce



1/4 cup Tomato Paste



1 14-oz can Whole **Peeled Tomatoes** 



1 8-oz can Tomato



1/4 tsp Crushed Red Pepper Flakes



1 Tbsp Italian Seasoning<sup>1</sup>

#### **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.

<sup>1.</sup> Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram

<sup>\*</sup>Ingredients may be replaced and quantities may vary.

#### Share a free box & get rewarded!

Send one to a friend and get a \$20 referral credit\* once their subscription begins! Scan here to see if you have boxes to share



# 1 Prepare the ingredients

- Fill a large pot 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

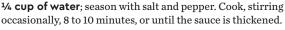
- In a large, high-sided pan (or pot), heat a drizzle of olive oil on medium-high until hot.
- Add the pancetta, beef, and Italian seasoning; season with salt and pepper. Cook, stirring frequently and breaking the beef apart with a spoon, 5 to 7 minutes, or until browned.



• 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.

# 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



• 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 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!