





## Spring Bolognese

with Zucchini & Rigatoni

 30-40min  4 Servings

Different pasta sauces call for different pastas shapes! Rigatoni, with its ridged surface and tubular shape, is perfect for hearty sauces like this tomatoey grass-fed beef bolognese with zucchini.



## What we send

- beef broth concentrate
- grass-fed ground beef
- garlic
- tomato paste
- canned whole-peeled tomatoes
- fresh basil
- zucchini

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- colander
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 910.0kcal, Fat 31.0g, Proteins 51.0g, Carbs 106.0g



### 1. Cook pasta

Bring a large pot of **salted water** to a boil. Add **pasta** and stir to prevent clumping. Cook until very al dente, about 7 minutes (it will not be fully cooked). Reserve **2 cups cooking water**, then drain pasta and return to pot. Set aside until step 5.



### 4. Brown beef

Heat same skillet over high, adding **1-2 teaspoons of oil** if skillet is dry. Add **beef, garlic, and 1 teaspoon salt**. Cook until browned, breaking up into smaller pieces, 4-5 minutes.



### 2. Prep ingredients

Trim stem ends from **zucchini**, then cut into ½-inch cubes. Peel and finely chop **2 teaspoons garlic**. Finely grate **Parmesan**. Pick **basil leaves** from stems, discarding stems. Cut **tomatoes** in cans using kitchen shears until finely chopped.



### 5. Cook sauce

Add **tomatoes, broth concentrate, ¼ cup of the tomato paste, and 1½ cups of the reserved pasta water**. Bring to a boil, then reduce heat to medium. Cook until thickened, 10-12 minutes. Season to taste with **salt and pepper**. Add **pasta and zucchini**. Cook until zucchini is tender and pasta is al dente, 2-3 minutes. Add more water, 1 tablespoon at a time, if dry.



### 3. Sauté zucchini

Heat **1½ tablespoons oil** in a large skillet over medium-high until shimmering. Add **zucchini, 1 teaspoon salt, and several grinds of pepper**. Cook until golden and crisp-tender, stirring occasionally, 2-3 minutes. Transfer to a paper towel-lined plate and set aside until step 5.



### 6. Finish & serve

Stack **basil leaves**, then roll and cut into very thin ribbons. Reserve **1 tablespoon basil**, then stir remaining basil into sauce. Serve **pasta** topped with **reserved basil leaves** and **half of the Parmesan**. Serve with **remaining Parmesan** on the side. Enjoy!