



In your box

2 tsp. Beef Demi-Glace
8 oz. Cooked Spaghetti
4 oz. Mirepoix Blend
1 oz. Shaved Parmesan
¼ oz. Parsley
8 fl. oz. Marinara Sauce

Customize It Options

10 oz. Ground Beef
10 oz. Ground Pork
12 oz. Impossible Burger

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper
Large Non-Stick Pan



Ready in 15

Spaghetti Bolognese

with shaved Parmesan and parsley

NUTRITION per serving—Calories: 637, Carbohydrates: 51g, Fat: 28g, Protein: 37g, Sodium: 1422mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Not Spicy

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **Impossible Burger**, follow same instructions as ground beef in Step 3, breaking up burger until heated through, 7-9 minutes.
- If using **ground pork**, follow same instructions as ground beef in Step 3, breaking up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



Prepare the Ingredients

- Mince **parsley**, leaves and stems.



Start the Sauce

- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **mirepoix blend** to hot pan and stir occasionally until slightly softened, 3-5 minutes.



Finish the Sauce

- Add **ground beef**, ½ tsp. **salt**, and a pinch of **pepper** to hot pan. Break up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Stir **beef demi-glace** and **marinara** into pan. Bring to a simmer. Once simmering, cook until slightly thickened, 1-2 minutes.
- Stir in **pasta** until combined and heated through. Remove from burner.



Finish the Dish

- Plate dish as pictured on front of card, garnishing with **parsley** and **Parmesan**. Bon appétit!