

PAPPARDELLE BOLOGNESE

COOKING INSTRUCTIONS

PREP



To prepare this dish, you'll need your preferred olive oil, salt, and pepper; a medium-sized pot; a medium-sized sauté pan; a spoon for stirring; and tongs and/or a solid spoon.

COOKING



- 1 Bring a pot of lightly salted water to a boil. For best results, prepare pasta and bolognese at the same time.
 - 2 Warm the sauté pan to low heat. Open Bolognese Pack with kitchen shears and add sauce to the pan to heat slowly, stirring often
 - 3 Open Pasta Pack, add to the boiling water, and stir often. Pasta will need to cook for 4-5 minutes or until al dente.
 - 4 After approximately 3-4 minutes, check one of the noodles for al dente texture.
 - 5 Remove pasta with tongs or a slotted spoon and slowly add it to the bolognese. Try not to transfer too much water from pasta — a little is okay.
 - 6 Time to taste the dish! You should taste the tenderness of the beef salt from the pancetta and the sweetness from the white wine. Flavor as desired; it may need a dash of salt & pepper, depending on your palette.
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PLATING



- 7 With tongs or a slotted spoon, begin to plate pasta. Remember to twist & twirl for presentation.
- 8 Lastly, add your meatballs and sauce, along with the shaved cheese.
- 9 Take a picture to share with your friends and family. Remember to tag Pasta Packs on Instagram or Facebook. Enjoy!