

## Fettuccine Bolognese with Artichoke

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### Description

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Serves 2-3. You'll love this rich, hearty Bolognese meat sauce made with ground beef, diced tomatoes, finely chopped artichoke hearts, and a medley of flavorful spices. Served over fettuccine and topped with a blend of Parmesan and mozzarella cheeses. **GF At-Home**

**Modification:** Sub your favorite gluten-free pasta.

### Cooking Instructions

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**This dish includes 4 parts:** Seasoned Beef, Sauce, Fettuccine, and Parm/Mozzarella Blend.

**Prepare Pasta:** Bring 3-4 qts of salted water to a boil. Add pasta and cook for 8-10 mins, until done to your taste.

**Bolognese:** QuickThaw seasoned beef and sauce by submerging well-sealed packages in water for 10-15 min. In a skillet, sauté seasoned beef in a little oil over medium heat for 5-7 minutes, breaking beef up with a spoon as it cooks. Add sauce, stir, and simmer for 3 minutes. Spoon bolognese over pasta and sprinkle with parmesan/mozzarella cheese blend.

**Serving Suggestions:** Serve with a fresh field green salad and garlic bread. Chianti.

**Please note:** Cooking times are estimates and will vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature.

### Nutritional Information

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**Per Serving – Sauce:** Coming Soon. **Fettuccini:** Coming Soon.

**Contains:** Gluten. Dairy.

**Lifestyle:** Nut-Free. Easily made gluten-free by subbing gluten-free pasta at home.

**Ingredients:** ground beef, fettuccine, diced tomato, crushed tomato, diced onion, chopped artichoke, mozzarella cheese, parmesan cheese, olive oil, garlic powder, Italian seasoning, salt, sugar, black pepper.

**Please note:** Because Dinner Done dishes are hand-crafted, exact information may vary. Serving size: 3 servings per entrée, unless otherwise stated.

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