



# Beefy Fusilli Rustica

with Zucchini and Toasted Almonds

Optional Spice

30 Minutes



Ground Beef



Fusilli



Zucchini



Basil



Almonds, sliced



Onion, chopped



Parmesan Cheese, shredded



Sun-Dried Tomato Pesto



Chili Flakes



Garlic Salt



Panko Breadcrumbs

HELLO ALMONDS

Who new almonds would make the perfect crunchy pasta topper!?

## Start here

Before starting, wash and dry all produce.

## Bust out

Measuring spoons, strainer, small bowl, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Fusilli	170 g	340 g
Zucchini	200 g	400 g
Basil	7 g	7 g
Almonds, sliced	28 g	56 g
Onion, chopped	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Sun-Dried Tomato Pesto	¼ cup	½ cup
Chili Flakes 🌶️	1 tsp	2 tsp
Garlic Salt	1 tsp	2 tsp
Panko Breadcrumbs	¼ cup	½ cup
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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### Prep

- Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4ppl).
- Cover and bring to a boil over high heat.
- Meanwhile, halve **zucchini** lengthwise, then cut into 1/4-inch thick half-moons.
- Thinly slice **basil**.



### Cook pasta

- Meanwhile, add **fusilli** to the pot of **boiling water**.
- Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **½ cup pasta water** (dbl for 4 ppl), then drain.



### Make topping

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Add **panko** and **almonds**, then season with **salt** and **pepper**.
- Cook, stirring often, until golden-brown, 3-4 min.
- Transfer **mixture** to a small bowl. Set aside.



### Cook veggies

- Meanwhile, add **zucchini** and **onions** to the pan with **beef mixture**.
- Reduce heat to medium. Cook, stirring often, until **veggies** soften, 5-7 min.s



### Cook beef

- Heat the same pan over medium-high.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef**. Season with **garlic salt** and **pepper**.
- Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\*



### Finish and serve

- To the pan with **beef mixture**, add **fusilli**, **sun-dried tomato pesto**, **reserved pasta water**, **basil**, **half the Parmesan** and **2 tbsp butter** (dbl for 4ppl).
- Cook, stirring together, until **fusilli** is coated, 1-2 min.
- Divide **pasta** between bowls. Sprinkle **panko mixture** and **remaining Parmesan** over top.
- Sprinkle **chili flakes** over top, if desired.

## Dinner Solved!