



# Beefy Skillet Pasta

with Italian-Dressed Salad

Family Friendly

35 Minutes



Ground Beef



Rigatoni



Crushed Tomatoes



Ricotta Cheese



Mozzarella Cheese, shredded



Italian Seasoning



Baby Spinach



Garlic Puree



Red Onion, chopped



Balsamic Vinegar



Basil



Mini Cucumber



Carrot, julienned

HELLO BASIL

*Herbaceous and slightly sweet!*

## Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

## Bust out

Large oven-proof pan, colander, measuring spoons, large bowl, measuring cups, whisk, large pot

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Rigatoni	170 g	340 g
Crushed Tomatoes	370 ml	740 ml
Ricotta Cheese	100 g	200 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Italian Seasoning	1 tbsp	2 tbsp
Baby Spinach	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Red Onion, chopped	56 g	113 g
Balsamic Vinegar	2 tbsp	4 tbsp
Basil	7 g	7 g
Mini Cucumber	66 g	132 g
Carrot, julienned	56 g	113 g
Sugar*	½ tsp	1 tsp
Butter*	2 tbsp	4 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.*

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## 1 Prep

Add **10 ½ cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. While **water** comes to a boil, slice **cucumber** into ¼-inch rounds. Whisk together **half the vinegar**, **1 tsp Italian Seasoning**, **2 tbsp oil** and **¼ tsp sugar** in a large bowl (dbl all for 4 ppl). Set aside.



## 4 Finish sauce

Add **remaining Italian Seasoning**, **remaining vinegar**, **garlic puree**, **crushed tomatoes**, **¼ tsp sugar** and **2 tbsp butter** (dbl both for 4 ppl) to the pan with **beef**. Season with **salt** and **pepper**. Bring to a boil. Once boiling, reduce heat to medium. Simmer, stirring occasionally, until **sauce** thickens, 4-5 min.



## 2 Start sauce

Heat a large oven-proof pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef**, **onions** and **half the carrots**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\* Carefully drain and discard excess fat.



## 5 Assemble skillet

Remove the pan from heat, then add **rigatoni** and **reserved pasta water**. Season with **salt** and **pepper**. Stir to combine, then spread **pasta mixture** into an even layer. Dollop **ricotta** over top of **pasta mixture**, then sprinkle with **mozzarella**. (NOTE: If you don't have an oven-proof pan, transfer mixture to a 9x13-inch baking dish before assembling and broiling.) Broil in the **middle** of the oven until **cheese** is melted and golden-brown, 2-3 min.



## 3 Cook rigatoni

While **beef** cooks, add **rigatoni** to the **boiling water**. Cook, stirring occasionally, until tender, 10-12 min. Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain.



## 6 Finish and serve

Add **spinach**, **cucumbers** and **remaining carrots** to the large bowl with **dressing**. Season with **salt** and **pepper**, then toss to combine. Divide **skillet pasta** and **salad** between plates. Tear **basil** over **pasta**.

## Dinner Solved!