



# Cheeseburger Pasta

with Parmesan Zucchini Rounds

Family Friendly

30 Minutes



Ground Beef



Cavatappi



Cheddar Cheese, shredded



Sour Cream



Garlic Puree



Ketchup



Dijon Mustard



Beef Broth Concentrate



Zucchini



Parmesan Cheese, shredded



Chives



Yellow Onion

HELLO DIJON MUSTARD

*A style of prepared mustard from, you guessed it, Dijon, France!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust Out

Baking sheet, measuring spoons, parchment paper, measuring cups, large pot

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Cavatappi	170 g	340 g
Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	3 tbsp	6 tbsp
Garlic Puree	1 tbsp	2 tbsp
Ketchup	2 tbsp	4 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Beef Broth Concentrate	1	2
Zucchini	400 g	800 g
Parmesan Cheese, shredded	¼ cup	½ cup
Chives	7 g	7 g
Yellow Onion	113 g	113 g
Oil*		
Salt and Pepper*		

\* Pantry items

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

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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### 1 Prep

Cut **zucchini** into ½-inch rounds. Thinly slice **chives**. Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).



### 2 Cook beef

Heat a large pot over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring often, until **onions** soften, 2-3 min. Add **garlic puree** and **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\* Season with **salt** and **pepper**.



### 3 Cook pasta

Add **cavatappi**, **broth concentrate**, ½ **tsp salt** and **2 cups water** (dbl both for 4 ppl) to the pot with the **beef**. Bring to a boil over high heat. Once boiling, reduce heat to medium and cook, stirring often, until **pasta** is tender and most of the **water** has been absorbed, 12-15 min.



### 4 Roast zucchini

While the **pasta** cooks, add **zucchini** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Arrange the **zucchini** in a single layer, then sprinkle with **Parmesan**. Roast, in the **middle** of the oven, until tender-crisp, 10-12 min.



### 5 Finish pasta

Add **ketchup**, **sour cream**, **Dijon** and **cheddar cheese** to the pot with the **pasta**. Season with **salt** and **pepper**. Stir until **cheese** melts.



### 6 Finish and serve

Divide **pasta** between plates, then sprinkle **chives** over top. Serve **zucchini rounds** alongside.

## Dinner Solved!