



# Cheesy Baked Pasta and Meatballs

with Spinach

Family Friendly

25-35 Minutes



Ground Beef



Italian Breadcrumbs



Marinara Sauce



Tomato Sauce Base



Garlic Powder



Baby Spinach



Penne



Mozzarella Cheese, shredded



Parmesan Cheese, grated



Soy Sauce

HELLO MOZZARELLA

*This versatile creamy cheese takes any baked pasta from simple to luxurious!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.

## Bust out

Colander, measuring spoons, large bowl, measuring cups, large pot, large non-stick pan, 8x8-inch baking dish

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Italian Breadcrumbs	2 tbsp	4 tbsp
Marinara Sauce	1 cup	2 cups
Tomato Sauce Base	2 tbsp	4 tbsp
Garlic Powder	1 tsp	2 tsp
Baby Spinach	56 g	113 g
Penne	170 g	340 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Parmesan Cheese, grated	¼ cup	½ cup
Soy Sauce	½ tbsp	1 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
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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### Cook penne

- Add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **½ cup pasta water** (dbl for 4 ppl), then drain and return **penne** to the same pot, off heat.



### Sauce penne and cook spinach

- Add **penne** and **reserved pasta water** to the pan with **sauce**.
- Increase heat to medium-high. Cook, stirring occasionally, until **sauce** thickens and coats **penne**, 2-3 min.
- Meanwhile, roughly chop **spinach**.
- Add **spinach**. Cook, stirring constantly, until **spinach** wilts, 1 min.
- Season with **salt and pepper**, to taste.



### Roast meatballs

- Meanwhile, add **beef, breadcrumbs, half the soy sauce, half the garlic powder, 2 tbsp milk, 3 tbsp Parmesan** and **¼ tsp salt** (dbl all for 4 ppl) to a large bowl. Season with **pepper**, then combine.
- Roll **mixture** into **8 equal-sized meatballs** (16 for 4 ppl).
- Transfer **meatballs** to an 8x8-inch baking dish (9x13-inch for 4 ppl).
- Roast in the **top** of the oven until cooked through, 10-12 min.\*\*
- When **meatballs** are done, switch the oven to broil.



### Assemble and broil

- Add **meatballs** to the pan with **penne**, then gently toss to coat **meatballs** in **sauce**.
- Transfer **penne and meatballs** to the baking dish used for **meatballs**.
- Sprinkle **mozzarella**, then **remaining Parmesan** over top.
- Broil **penne and meatballs** in the **middle** of the oven until **cheese** is melted and top is golden, 4-6 min. (**TIP**: Keep your eye on penne and meatballs so they don't burn!)



### Cook sauce

- Meanwhile, heat a large non-stick pan over medium heat.
- Add **tomato sauce base, marinara sauce, remaining garlic powder, remaining soy sauce** and **½ tsp sugar** (dbl for 4 ppl). Season with **salt** and **pepper**. Bring to a gentle simmer, stirring occasionally.
- Simmer, stirring occasionally, until **sauce** thickens slightly, 2-3 min.
- Add **1 tbsp butter** (dbl for 4 ppl), then stir until melted.



### Finish and serve

- Divide **penne and meatballs** between plates.

## Dinner Solved!