



Cheesy Beef and Rigatoni Bake

with Veggies and Tomato Sauce

Quick

25 Minutes



Ground Beef



Rigatoni



Zucchini



Garlic Salt



Baby Spinach



Cream Cheese



White Cheddar
Cheese, shredded



Italian Seasoning



Crushed Tomatoes
with Garlic and
Onion



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HELLO RIGATONI

The ridges on rigatoni are perfect for catching the sauce!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Rigatoni	170 g	340 g
Zucchini	200 g	400 g
Garlic Salt	½ tsp	1 tsp
Baby Spinach	56 g	113 g
Cream Cheese	43 g	86 g
White Cheddar Cheese, shredded	½ cup	1 cup
Italian Seasoning	½ tbsp	1 tbsp
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
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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Prep

- Halve **zucchini** lengthwise, then cut into ½-inch half-moons.



Cook rigatoni

- 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 and return **rigatoni** to the same pot, off heat.



Cook beef and zucchini

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **beef** and **zucchini** to the dry pan. Cook, breaking up **beef** into smaller pieces, until **zucchini** is tender-crisp and no pink remains in **beef**, 5-6 min.**
- Carefully drain and discard excess fat.



Make sauce

- Add **half the Italian Seasoning** (use all for 4 ppl) and **half the garlic salt** (use all for 4 ppl) to the pan with **beef and zucchini**. Season with **pepper**. Cook, stirring often, until fragrant, 1 min.
- Add **crushed tomatoes** and **reserved pasta water**. Cook, stirring often, until warmed through, 1-2 min.
- Add **spinach**, **cream cheese** and **half the cheddar cheese**. Cook, stirring often, until **spinach** is wilted and **sauce** is smooth.
- Season with **salt** and **pepper**, to taste.



Assemble and broil

- Meanwhile, grease an 8x8-inch baking dish with **½ tsp oil**. (**NOTE:** For 4 ppl, grease a 9x13-inch baking dish with 1 tsp oil.)
- When **sauce** is done, add to the pot with **rigatoni**, then stir to coat.
- Transfer **rigatoni mixture** to the prepared baking dish, then sprinkle **remaining cheddar cheese** over top.
- Broil in the **middle** of the oven until **cheese** melts, 3-4 min. (**TIP:** Keep your eye on cheese so it doesn't burn!)



Finish and serve

- Let **rigatoni bake** cool for 2-3 min before serving.
- Divide between plates.

Dinner Solved!