



Cheesy Beef and Tomato Bake

with Rigatoni and Parmesan

Family

30 Minutes



Ground Beef



Sweet Bell Pepper



Rigatoni



Cream Cheese



Mozzarella Cheese, shredded



Parmesan Cheese



Italian Seasoning



Crushed Tomatoes



Baby Spinach

HELLO RIGATONI

The ridges on rigatoni are perfect for catching the sauce

Start here

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

Bust Out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Sweet Bell Pepper	160 g	320 g
Rigatoni	170 g	340 g
Cream Cheese	3 tbsp	6 tbsp
Mozzarella Cheese, shredded	¼ cup	½ cup
Parmesan Cheese	¼ cup	½ cup
Italian Seasoning	½ tbsp	1 tbsp
Crushed Tomatoes	370 ml	740 ml
Baby Spinach	56 g	113 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°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.

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You may receive an equivalent ingredient substitution for this recipe. Follow the instructions with the ingredients received. Thank you for your understanding and happy cooking!

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1 Prep

Add **10 cups water** and **2 tsp salt** in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. While the water is boiling, cut **peppers** into ½-inch pieces.



4 Make sauce

Add the **peppers** to the pan with **beef**. Cook, stirring occasionally, until **peppers** are tender-crisp, 3-4 min. Add **crushed tomatoes** and **reserved pasta water**. Cook, stirring often, until warmed through, 1-2 min. Add **spinach, cream cheese** and **half the Parmesan**. Cook, stirring often, until **spinach** wilts, 1-2 min. Season with **salt and pepper**.



2 Cook rigatoni

Add **rigatoni** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 10-12 min. Reserve **¼ cup water** (dbl for 4 ppl) before draining. Return **pasta** to same pot, off heat.



5 Assemble and broil

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 the **sauce** is done, add to the pot with **rigatoni** and stir to coat. Add **rigatoni mixture** to the oiled baking dish, then sprinkle with **mozzarella cheese**. Broil in the **middle** of the oven, until **cheese** melts, 3-4 min.



3 Cook beef

While **rigatoni** cooks, heat a large non-stick pan over medium-high heat. When hot, add **beef** and **½ tsp Italian seasoning** (dbl for 4 ppl). Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.** Season with **salt and pepper**. Carefully, pour **all but ½ tsp fat** (dbl for 4 ppl) from the pan.



6 Finish and serve

Sprinkle with **remaining Parmesan**, then divide the **Cheesy Beef and Tomato Bake** between plates.

Dinner Solved!