



# Cheesy Beef and Rigatoni Bake

with Veggies and Tomato Sauce

Quick

25 Minutes



### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!



Ground Beef



Rigatoni



Garlic Puree



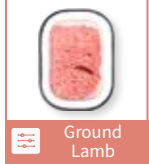
Cream Cheese



Parmesan Cheese, grated



Crushed Tomatoes with Garlic and Onion



Ground Lamb



Sweet Bell Pepper



Baby Spinach



Mozzarella Cheese, shredded



Italian Seasoning

HELLO RIGATONI

The ridges on rigatoni are perfect for catching sauce!

## Start here

- Before starting, preheat your broiler to high.
- 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
Ground Lamb	250 g	500 g
Rigatoni	170 g	340 g
Sweet Bell Pepper	160 g	320 g
Garlic Puree	1 tbsp	2 tbsp
Baby Spinach	56 g	113 g
Cream Cheese	43 g	86 g
Mozzarella Cheese, shredded	¼ cup	1½ cups
Parmesan Cheese, grated	¼ cup	¼ 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.*

## Contact

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## Prep

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. While **water** comes to a boil, core, then cut **pepper** into ½-inch pieces.



## Make sauce

Add **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 combined and **spinach** is wilted. Season with **salt** and **pepper**.



## Cook rigatoni

Add **rigatoni** to the pot of **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.



## 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. Add **rigatoni mixture** to the greased baking dish, then sprinkle with **mozzarella**. Broil in the **middle** of the oven until **cheese** is melted, 3-4 min.



## Cook beef

While **rigatoni** cooks, heat a large non-stick pan over medium-high heat. When hot, add **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\* Carefully drain and discard excess fat. Add **garlic puree** and **half the Italian Seasoning** (use all for 4 ppl). Cook, stirring often, until fragrant, 30 sec. Season with **salt** and **pepper**.



## CUSTOM RECIPE

If you've opted to get **lamb**, cook it in the same way the recipe instructs you to cook the **beef**.



## Finish and serve

Sprinkle **remaining Parmesan** over top of **cheesy beef and rigatoni bake**, then divide between plates.

## Dinner Solved!