



# Cheesy Stuffed Meatballs

with Saucy Cavatappi Pasta

35 Minutes



Ground Beef



Cavatappi



Mozzarella Cheese, shredded



Parmesan Cheese, grated



Basil Pesto



Garlic Puree



Red Onion



Italian Breadcrumbs



Baby Spinach



Crushed Tomatoes

## HELLO STUFFED MEATBALLS

*These mighty meatballs are hiding a delicious secret - mozzarella!*

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

## Bust out

Baking sheet, colander, measuring spoons, large bowl, parchment paper, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Cavatappi	170 g	340 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cup
Parmesan Cheese, grated	¼ cup	½ cup
Basil Pesto	¼ cup	½ cup
Garlic Puree	1 tbsp	2 tbsp
Red Onion	56 g	113 g
Italian Breadcrumbs	¼ cup	½ cup
Baby Spinach	56 g	113 g
Crushed Tomatoes	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 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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## 1 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 the **water** comes to a boil, peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).



## 4 Bake meatballs

While **cavatappi** cooks, arrange **meatballs** on a parchment-lined baking sheet. Bake in the **middle** of the oven, until golden-brown and cooked through, 14-15 min.\*\*



## 2 Make meatballs

Combine **beef**, **breadcrumbs**, **½ tbsp pesto** and **¼ tsp salt** (dbl both for 4 ppl) in a large bowl. (**TIP:** If you prefer a firmer meatball, add an egg to the mixture!) Roll **mixture** into **8 equal-sized patties** (16 for 4 ppl). Add **1 tsp mozzarella** in the middle of **each patty**, then shape and press **patty** firmly around the **cheese**, fully enclosing it to create a ball. Repeat until **all meatballs** are formed.



## 5 Make tomato sauce

While **meatballs** bake, heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions** and **garlic puree**. Cook, stirring often, until softened, 2-3 min. Add **crushed tomatoes** and **remaining reserved pasta water**. Season with **salt** and **pepper**. Cook, stirring often, until slightly thickened, 2-3 min.



## 3 Cook cavatappi

Add **cavatappi** of **boiling water**. Cook uncovered, stirring occasionally, until tender, 8-9 min. Reserve **½ cup pasta water** (dbl for 4 ppl), then drain and return **pasta** to the same pot, off heat. Add **spinach**, **remaining pesto** and **half the reserved pasta water**. Stir until **spinach** is wilted. Cover and set aside.



## 6 Finish and serve

Divide the **cavatappi** between bowls. Top with **meatballs** and **tomato sauce**. Sprinkle **Parmesan** and **remaining mozzarella** over top.

## Dinner Solved!