



# Cheesy, Beefy Potato Casserole

## with Spinach Salad

Family Friendly 35 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



Russet Potato



Soy Sauce



Baby Spinach



Balsamic Glaze



Italian Seasoning



Garlic



Minced Turkey



Crushed Tomato with Garlic and Onion



Monterey Jack Cheese, shredded



Baby Tomatoes



Cheddar Cheese, shredded



Carrot

HELLO BALSAMIC GLAZE

Both sweet and tart, this flavour maker works in a variety of dishes!

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, box grater, large bowl, whisk, large non-stick pan, 8x8-inch baking dish, vegetable peeler

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Minced Turkey	250 g	500 g
Russet Potato	460 g	920 g
Crushed Tomato with Garlic and Onion	370 ml	740 ml
Soy Sauce	1 tbsp	2 tbsp
Monterey Jack Cheese, shredded	½ cup	1 cup
Baby Spinach	56 g	113 g
Baby Tomatoes	113 g	227 g
Balsamic Glaze	2 tbsp	4 tbsp
Cheddar Cheese, shredded	¼ cup	½ cup
Italian Seasoning	1 tbsp	2 tbsp
Carrot	85 g	170 g
Garlic	3 g	6 g
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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## Roast potatoes

Cut **potatoes** into ½-inch pieces. Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 20-22 min. (**NOTE:** For 4 ppl, roast in the middle and the top of the oven, rotating sheets halfway through.)



## Cook beef sauce

Add **crushed tomatoes**, **remaining balsamic glaze** and **soy sauce** to the pan with **beef**. Season with **salt** and **pepper**, to taste. Bring to a simmer over high heat. Once simmering, reduce to medium. Cook, stirring occasionally, until thickened, 4-5 min.



## Prep and make vinaigrette

While **potatoes** roast, halve **tomatoes**. Peel, then mince or grate **garlic**. Peel, then grate **half the carrot** (whole carrot for 4 ppl). Whisk together **1 ½ tbsp balsamic glaze** and **½ tbsp oil** (dbl both for 4 ppl) in a large bowl. Season with **salt** and **pepper**, to taste.



## Assemble and bake casserole

When **potatoes** are done, switch oven to broil. Transfer **beef sauce** to an 8x8 baking dish (9x13-inch for 4 ppl). Top with **roasted potatoes**, then **Monterey Jack** and **cheddar cheese**. Season with **pepper**. Bake in the **middle** of the oven until **cheese** is golden and melted, 5-6 min. (**TIP:** Keep an eye on it so it doesn't burn!)



## Cook beef

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\* Carefully drain and discard excess fat. Add **garlic** and **Italian Seasoning**, then season with **salt** and **pepper**. Cook, stirring often, until fragrant, 1 min.



## CUSTOM RECIPE

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



## Finish and serve

Add **tomatoes**, **spinach** and **carrots** to the bowl with **vinaigrette**. Toss to combine. Divide **beef casserole** between plates. Serve **salad** alongside.

## Dinner Solved!