



Fusilli al Forno

with Beef, Homemade Marinara and Fresh Ricotta

FAMILY

30 Minutes



Ground Beef



Fusilli



Garlic



Shallot



Crushed Tomatoes



Baby Spinach



Basil



Balsamic Vinegar



Ricotta Cheese



Mozzarella Cheese,
shredded



Chili Flakes

HELLO FUSILLI

This pasta is revered for its sauce-catching corkscrew shape

START HERE

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

Heat Guide for Step 4:

- Mild: ½ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust Out

Large Oven-Proof Pan, Strainer, Measuring Cups, Measuring Spoons, Grater

Ingredients

	4 Person
Ground Beef	500 g
Fusilli	340 g
Garlic	12 g
Shallot	100 g
Crushed Tomatoes	740 ml
Baby Spinach	113 g
Basil	14 g
Balsamic Vinegar	2 tbsp
Ricotta Cheese	100 g
Mozzarella Cheese, shredded	1 cup
Chili Flakes 🌶️	1 tsp
Sugar*	1 tsp
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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1. PREP

Add **10 cups water** and **2 tsp salt** in a large pot. Cover and bring to a boil over high heat. Meanwhile, peel, then cut **shallots** into ¼-inch pieces. Peel, then mince or grate **garlic**.



2. COOK BEEF

Heat a large oven-proof pan over medium-high heat. When hot, add **1 tbsp oil**, then **beef**. Season with **salt** and **pepper**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.**



3. COOK FUSILLI

While **beef** cooks, add **fusilli** to the pot of **boiling water**. Cook, uncovered, stirring occasionally, until tender, 10-12 min. Reserve **1 cup pasta water**, then drain.



4. COOK SAUCE

While **fusilli** cooks, add **shallots**, **garlic** and **¼ tsp chili flakes** (**NOTE:** Reference Heat Guide) to the pan with beef mixture. Reduce heat to medium. Cook, stirring often, until **shallots** soften, 3-4 min. Add **crushed tomatoes**, **vinegar** and **1 tsp sugar**. Season with **salt** and **pepper**. Simmer, stirring occasionally, until **sauce** is slightly thickened, 8-10 min.



5. ASSEMBLE PASTA

Add **fusilli**, **spinach** and **reserved pasta water** to the **beef mixture**. Stir, until **spinach** wilts, 1-2 min. Season with **salt** and **pepper**. Remove pan from heat. (**NOTE:** If you do not have an oven-proof pan, transfer mixture to a lightly oiled 9x13-inch baking dish.) Dollop **ricotta** over **pasta**, then sprinkle over **mozzarella**. Broil in **middle** of oven, until **cheese** melts, 4-5 min.



6. FINISH AND SERVE

Divide **fusilli al forno** between plates and tear over **basil leaves**.

Dinner Solved!