



# Fusilli al Forno

with Beef and Fresh Ricotta

Family Friendly

Optional Spice

30 Minutes



Ground Beef



Fusilli



Garlic, cloves



Shallot



Crushed Tomatoes  
with Garlic and  
Onion



Baby Spinach



Parsley



Ricotta Cheese



Italian Seasoning



Mozzarella Cheese,  
shredded



Chili Flakes



Balsamic Vinegar



Parmesan Cheese,  
shredded

HELLO FUSILLI

*This pasta is revered for its sauce-catching corkscrew shape!*

## Start here

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

### Heat Guide for Step 4:

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

## Bust out

Large oven-proof pan, colander, measuring spoons, small bowl, measuring cups, large pot

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Fusilli	170 g	340 g
Garlic, cloves	2	4
Shallot	50 g	100 g
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Baby Spinach	56 g	113 g
Parsley	7 g	7 g
Ricotta Cheese	100 g	200 g
Italian Seasoning	1 tbsp	2 tbsp
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Chili Flakes 🌶️	¼ tsp	¼ tsp
Balsamic Vinegar	1 tbsp	2 tbsp
Parmesan Cheese, shredded	¼ cup	½ cup
Sugar*	½ tsp	1 tsp
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, peel, then mince **shallot**. Peel, then mince or grate **garlic**. Add **ricotta** and **Parmesan** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.

2



## Cook beef

Heat a large oven-proof pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), 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 **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Reserve **½ cup pasta water** (dbl for 4 ppl), then drain.

4



## Cook sauce

While **fusilli** cooks, add **shallots**, **garlic** and **¼ tsp chili flakes** to the pan with **beef**. (NOTE: Reference heat guide.) Reduce heat to medium. Cook, stirring often, until **shallots** soften, 3-4 min. Add **crushed tomatoes**, **vinegar**, **Italian Seasoning** and **½ tsp sugar** (dbl for 4 ppl). Season with **salt** and **pepper**. Simmer, stirring occasionally, until **sauce** thickens slightly, 8-10 min.

5



## Assemble pasta

Add **fusilli**, **spinach** and **reserved pasta water** to the pan with **sauce**. Stir until **spinach** wilts, 1-2 min. Season with **salt** and **pepper**. Remove the pan from heat. (NOTE: If you do not have an oven-proof pan, transfer mixture to a lightly-oiled 8x8-inch baking dish. For 4 ppl, use a 9x13-inch baking dish.) Dollop **ricotta mixture** over **pasta**, then sprinkle with **mozzarella**. Broil in the **middle** of the oven until **cheese** melts, 4-5 min.

6



## Finish and serve

Divide **fusilli al forno** between plates. Tear **parsley** over top.

## Dinner Solved!