



Skillet Lasagna

with Italian-Dressed Salad

Family Friendly

35 Minutes



Ground Beef



Rigatoni



Crushed Tomatoes



Ricotta Cheese



Mozzarella Cheese,
shredded



Italian Seasoning



Spring Mix



Garlic



Red Onion



White Wine Vinegar



Basil



Mini Cucumber

HELLO BASIL

Herbaceous and slightly sweet

Start here

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

Bust Out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Rigatoni	170 g	340 g
Crushed Tomatoes	370 ml	740 ml
Ricotta Cheese	100 g	200 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cup
Italian Seasoning	1 tbsp	2 tbsp
Spring Mix	56 g	113 g
Garlic	6 g	12 g
Basil	7 g	14 g
Mini Cucumber	66 g	132 g
Red Onion	56 g	113 g
White Wine Vinegar	1 tbsp	2 tbsp
Butter*	2 tbsp	4 tbsp
Sugar*	½ tsp	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 ½ cups hot water** and **2 tsp salt** to a large pot. (**NOTE:** 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). Peel, then mince or grate **garlic**. Slice **cucumber** into ¼-inch rounds. Whisk together **vinegar, 1 tsp Italian Seasoning, 2 tbsp oil** and **¼ tsp sugar** in a large bowl (dbl all for 4 ppl). Set aside.



4 Finish sauce

Add **remaining Italian Seasoning, garlic, crushed tomatoes, ¼ tsp sugar** and **2 tbsp butter** (dbl both for 4 ppl) to the pan with the **beef**. Season with **salt and pepper**. Bring to a boil, then reduce heat to medium. Simmer, stirring occasionally, until **sauce** thickens, 4-5 min.



2 Start sauce

Heat a large oven-proof pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **beef** and **onions**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 3-4 min.**



5 Assemble lasagna

Remove pan from heat, then add **pasta** and **reserved pasta water**. Season with **salt and pepper**. Stir to combine, then spread **pasta mixture** into an even layer. Dollop **ricotta** on top of **pasta mixture**, then sprinkle with **mozzarella**. (**NOTE:** If you don't have an oven-proof pan, transfer mixture to a 9x13-inch baking dish before assembling and broiling.) Broil, in the **middle** of the oven, until **cheese** melts and is golden-brown, 2-3 min.



3 Cook pasta

While **beef** cooks, add **rigatoni** to the boiling **water**. Cook, stirring occasionally, until tender, 11-12 min. When **pasta** is tender, **reserve ¼ cup pasta water** (dbl for 4 ppl), then drain.



6 Finish and serve

Add **spring mix** and **cucumbers** to the large bowl with the **dressing**. Season with **salt and pepper**, then toss to combine. Divide the **skillet lasagna** and **salad** between plates. Tear **basil** over the top of the **lasagna**.

Dinner Solved!