

Stovetop Pastitsio-Inspired Fusilli

with Greek-Style 'Bechamel' Sauce

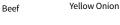
Family Friendly 30-40 Minutes















Crushed Tomatoes

Garlic Salt







Beef Broth Concentrate

Turkish Spice Blend









Baby Spinach









Fusilli



Start here

Before starting, wash and dry all produce.

Bust out

Colander, measuring spoons, small pot, measuring cups, whisk, large pot, large non-stick pan

Ingredients

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	2 Person	4 Person
Ground Beef	250 g	500 g
Crushed Tomatoes	370 ml	796 ml
Garlic Salt	1 tsp	2 tsp
Beef Broth Concentrate	1	2
Turkish Spice Blend	1 tbsp	2 tbsp
Baby Spinach	56 g	113 g
Feta Cheese, crumbled	⅓ cup	½ cup
Cream Cheese	43 g	86 g
Fusilli	170 g	340 g
Parsley	7 g	14 g
Yellow Onion	113 g	226 g
Sugar*	½ tsp	1 tsp
Unsalted Butter*	2 tbsp	4 tbsp
Milk*	3 tbsp	6 tbsp
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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Cook fusilli and 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.
- Meanwhile, roughly chop parsley.
- Peel, then cut **onion** into 1/4-inch pieces.
- Add **fusilli** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 9-11 min.
- Reserve ½ cup pasta water (dbl for 4 ppl), then drain and return fusilli to the same pot, off heat.



Cook beef

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened slightly, 1-2 min.
- Add beef. Cook, breaking up beef into smaller pieces, until no pink remains,
 4-5 min.**
- Carefully drain and discard excess fat.
- Season with **Turkish Spice Blend**, **garlic salt** and **pepper**. Cook, stirring often, until fragrant, 30 sec.



Cook meat sauce

- Reduce heat to medium-low.
- Add crushed tomatoes, broth concentrate and ½ tsp sugar (dbl for 4 ppl) to the pan with beef. Cook, stirring occasionally, until sauce thickens slightly, 4-6 min.



Make 'bechamel' sauce

- Meanwhile, add cream cheese, 3 tbsp milk and 3 tbsp feta (dbl both for 4 ppl) to a small pot.
- Heat over medium. Cook, whisking often, until **sauce** is mostly smooth and warmed through, 2-3 min.
- Add 1 tbsp butter (dbl for 4 ppl), then season with salt and pepper, to taste. Whisk until butter melts.
- Remove the pot from heat.



Finish fusilli

- Add meat sauce to the pot with fusilli.
 Return the pot to medium-high, then bring to a simmer.
- Once simmering, add **spinach**, **reserved pasta water**, **half the parsley** and **1 tbsp butter** (dbl for 4 ppl). Cook, stirring often, until **spinach** wilts and **sauce** thickens slightly, 2-3 min.
- Season with salt and pepper, to taste.



Finish and serve

- Divide fusilli between plates.
- Spoon 'bechamel' sauce over top, then sprinkle with remaining parsley and remaining feta.

Dinner Solved!