



PORK BOLOGNESE PASTA CASSEROLE

with Mozzarella Cheese and Spinach



HELLO

TUSCAN HEAT SPICE

Our blend of aromatic Italian-style herbs also packs a peppery punch.

PREP: 5 MIN | **TOTAL: 45 MIN** | **CALORIES: 970**



START STRONG

You'll be cooking the pasta twice in this recipe, so make sure it's al dente before it gets baked. This way, the pasta will cook through perfectly and won't be overly soft.

BUST OUT

- Large pot
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 1 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Penne Pasta **6 oz | 12 oz**
- Ground Pork* **10 oz | 20 oz**
- Tuscan Heat Spice **1 TBSP | 1 TBSP**
- Marinara Sauce **14 oz | 28 oz**
- Milk **6.75 oz | 6.75 oz**
- Chili Flakes **1 tsp | 1 tsp**
- Spinach **5 oz | 5 oz**
- Mozzarella Cheese **½ Cup | 1½ Cup**
- Panko Breadcrumbs **¼ Cup | ½ Cup**

* Ground Pork is fully cooked when internal temperature reaches 160 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Adjust rack to top position and preheat oven to 450 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**



2 COOK PASTA

Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Drain.



3 COOK PORK

Meanwhile, heat a drizzle of **olive oil** in a large, preferably ovenproof, pan over medium-high heat. Add **pork** and cook, breaking up meat into pieces, until browned and cooked through, 6-7 minutes. Season with **salt, pepper, and Tuscan Heat Spice.**



4 MAKE SAUCE

Stir **marinara sauce, milk, and 1 TBSP butter** into pan with **pork**. Bring to a boil, then stir in as many **chili flakes** as you like and half the **spinach** (all the spinach for 4 servings). (**TIP:** If you want more veggies, stir in all the spinach.) Cook, stirring, until spinach wilts, 2-3 minutes. Season with **salt and pepper.**



5 TOSS PASTA

Stir drained **penne** into pan with **sauce**. Taste and season with **salt and pepper.** (**TIP:** If your pan isn't ovenproof, transfer mixture to a baking dish.) Evenly sprinkle with **mozzarella and panko.** Top with a large drizzle of **olive oil.**



6 BAKE AND SERVE

Bake **penne mixture** until **panko** is browned and crispy, 12-15 minutes. Divide between plates and serve.

VEG OUT!

For a vegetarian version, swap out the pork for cooked mushrooms or squash.

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