



CREAMY TUSCAN BEEF AND PENNE

with Kale and Parmesan



HELLO KALE

This hearty veg comes in many colors, ranging from dark green to different shades of purple, red, and pink!

PREP: 5 MIN

TOTAL: 25 MIN

CALORIES: 970



Scallions



Ground Beef



Penne Pasta
(Contains: Wheat)



Kale



Tuscan Heat Spice



Tomato Paste



Cream Cheese
(Contains: Milk)



Sour Cream
(Contains: Milk)



Parmesan
Cheese
(Contains: Milk)

START STRONG

The golden rule when making a stellar pasta dish? Reserve at least a cup of that magical cooking liquid before straining your noodles. The starchy water will emulsify your sauce and turn it extra-creamy.

BUST OUT

- Large pot
- Large pan
- Slotted spoon
- Large bowl
- Strainer
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|---------------------|-----------------|
| • Scallions | 2 4 |
| • Kale | 4 oz 8 oz |
| • Ground Beef | 10 oz 20 oz |
| • Penne Pasta | 6 oz 12 oz |
| • Tuscan Heat Spice | 1 TBSP 2 TBSP |
| • Tomato Paste | 3 TBSP 6 TBSP |
| • Cream Cheese | 2 TBSP 4 TBSP |
| • Sour Cream | 2 TBSP 4 TBSP |
| • Parmesan Cheese | ¼ Cup ½ Cup |

WINE CLUB

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1 PREP

Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Trim and thinly slice **scallions**, separating whites from greens. Remove any large stems and ribs from **kale**; thinly slice leaves.



4 COOK KALE

Add **kale** to pan with reserved fat and season generously with **salt** and **pepper**. Cook over medium-high heat, stirring often, until tender and bright green, 5-7 minutes. (**TIP:** If pan seems dry, add another drizzle of olive oil.) Turn off heat. Transfer to bowl with **beef**.



2 COOK BEEF

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **beef** and season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Turn off heat. Using a slotted spoon and leaving as much fat in pan as possible, transfer beef to a large bowl.



5 MAKE SAUCE

Heat **1 TBSP butter** in pot used to cook pasta. Add **scallion whites** and half the **Tuscan Heat Spice**. Cook, stirring, until tender, 1-2 minutes. Add **tomato paste** and cook, stirring, until dark red, 1-2 minutes. Stir in **cream cheese**, **sour cream**, and **¾ cup pasta cooking water** until thoroughly combined. Reduce heat to medium low.



3 COOK PASTA

Once water is boiling, add **penne** to pot. Cook until al dente, about 10 minutes. Reserve **2 cups pasta cooking water**, then drain and set aside. Return pot to stove.



6 FINISH AND SERVE

Stir **beef and kale**, **pasta**, **1 TBSP butter**, **¼ cup remaining pasta cooking water**, and remaining **Tuscan Heat Spice** into pot with **sauce**. Cook, stirring, until thoroughly combined, 1-2 minutes. (**TIP:** If pan seems dry, gradually add remaining pasta cooking water to achieve desired consistency.) Season with **salt** and **pepper**. Divide pasta between bowls. Sprinkle with **Parmesan** and **scallion greens**.

TAKE TWO

Hungry for more? We also love sprinkling the finished dish with basil and parsley, or drizzling it with chili oil!

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