

# **INGREDIENTS**

2 PERSON | 4 PERSON

Scallions



Long Green Pepper



10 oz | 20 oz Ground Beef\*\*



Beef Stock Concentrates



11/2 TBSP | 3 TBSP Sour Cream Contains: Milk



1 TBSP | 2 TBSP

Southwest Spice

Blend

4 TBSP | 8 TBSP Smoky Red Pepper Crema Contains: Milk

6 oz | 12 oz

Cavatappi Pasta

Contains: Wheat

Tomato Paste



1/2 Cup | 1 Cup Mexican Cheese Blend Contains: Milk



1 tsp | 2 tsp Hot Sauce



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\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package rest assured it contains the correct amount.

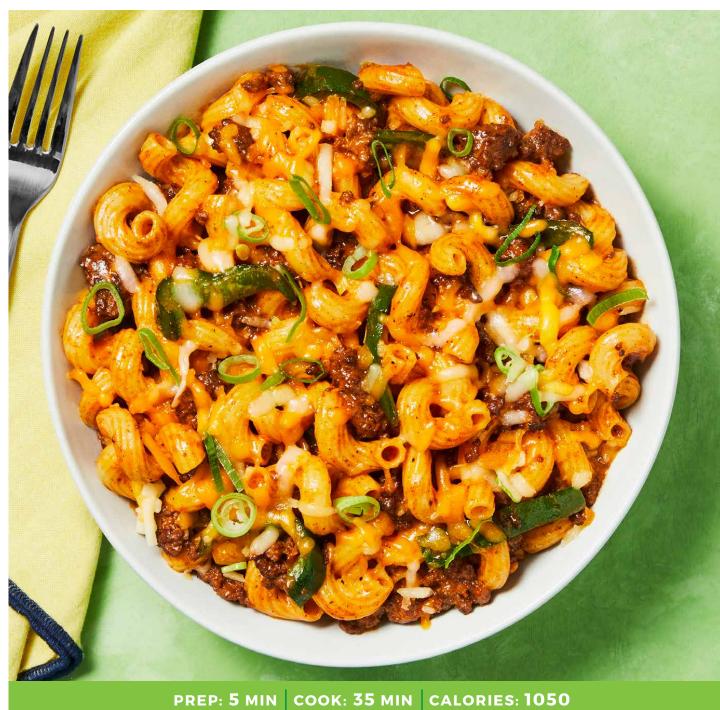
# **HELLO**

#### **CAVATAPPI**

Southwest-spiced beef and green pepper mix with cavatappi for a spin on your favorite twisty pasta.

# **SOUTHWEST BEEF CAVATAPPI**

with Green Pepper & Smoky Red Pepper Crema





### **NOODLE ON IT**

Our test kitchen's secret to luxurious, silky sauce? Pasta cooking water! The starch that the pasta releases while cooking helps emulsify sauce (aka make it nice and smooth).

#### **BUST OUT**

- Large pot
- Medium pan
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

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### 1 PREP

- Bring a large pot of salted water to a boil. Wash and dry produce.
- Halve, deseed, and thinly slice green pepper into strips. Trim and thinly slice **scallions**, separating whites from greens.



# **2 COOK PASTA & PEPPER**

- Once water is boiling, add cavatappi to pot. Cook, stirring occasionally, until al dente. 9-11 minutes.
- Reserve 1 cup pasta cooking water (2 cups for 4 servings), then drain.
- Meanwhile, heat a large drizzle of oil in a medium pan (large pan for 4) over medium-high heat. Add green pepper and season with salt and pepper; cook, stirring occasionally, until slightly softened, 4-5 minutes.



### **3 COOK BEEF**

- Add a drizzle of oil to pan with green pepper. Add beef\*, scallion whites, and Southwest Spice Blend; season with salt and pepper. Cook, breaking up meat into pieces, until beef is browned and cooked through, 4-6 minutes. TIP: If there's excess grease in your pan, carefully pour it out.
- Add tomato paste; cook, stirring occasionally, until combined, 30 seconds.



### **4 COOK SAUCE**

• Add 1/2 cup reserved pasta cooking water (34 cup for 4 servings) and stock concentrates to pan with beef mixture. Season with 1/2 tsp salt (1 tsp for 4) and a pinch of pepper. Bring to a simmer and cook, stirring, until thickened, 2-3 minutes.



### **5 FINISH PASTA**

· Reduce heat to low and stir in drained cavatappi, sour cream, smoky red pepper crema, half the Mexican cheese blend (you'll use the rest in the next step), 1 TBSP butter (2 TBSP for 4 servings), and hot sauce to taste. Season with salt and pepper to taste. TIP: If needed, stir in more reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.



• Top beef cavatappi with remaining Mexican cheese blend: cover pan until cheese melts, 1-2 minutes, Divide between bowls; top with scallion greens and serve.