



INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



6 oz | 12 oz
Rigatoni Pasta
Contains: Wheat



10 oz | 20 oz
Ground Beef**



1 TBSP | 2 TBSP
Fry Seasoning



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



1 | 2
Beef Stock
Concentrate



1 | 2
Ketchup



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THERE TOO. SCAN HERE TO GET HELP!

**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

FRY SEASONING

A savory blend of garlic, onion,
and paprika

CHEESEBURGER RIGATONI

with Cheddar & Scallions



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 930



DIVIDE & CONQUER

Why separate scallion whites from greens? The whites are firmer and more oniony—better for cooking; the greens are mild and tender, perfect for a garnish.

BUST OUT

- Large pot
 - Large pan
 - Strainer
-
- Kosher salt
 - Black pepper
 - Cooking oil (1 tsp | 1 tsp)

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1 PREP

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



3 MAKE SAUCE

- Stir **drained rigatoni**, **cream cheese**, **cheddar**, **stock concentrate**, **ketchup**, and $\frac{1}{3}$ **cup pasta cooking water** ($\frac{2}{3}$ **cup for 4 servings**) into pan with **beef mixture**. Cook, stirring, until cheese melts and everything is coated in a creamy sauce, 1-2 minutes. **TIP: If necessary, stir in more pasta cooking water a splash at a time.**
- Taste and season with **salt** and **pepper** if needed.



2 COOK PASTA & BEEF

- Once water is boiling, add **rigatoni** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **1 cup pasta cooking water (2 cups for 4 servings)**, then drain.
- Once rigatoni has cooked for 5 minutes, heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **beef***, **scallion whites**, **Fry Seasoning**, and a **big pinch of 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.**



4 SERVE

- Divide **pasta** between bowls and top with **scallion greens**. Serve.

*Ground Beef is fully cooked when internal temperature reaches 160°.