



SAUCY PORK & PENNE CASSEROLE

with Spinach, Mozzarella Cheese & Panko

INGREDIENTS

4 PERSON | 8 PERSON



5 oz | 10 oz
Spinach



12 oz | 24 oz
Penne Pasta
Contains: Wheat



20 oz | 40 oz
Ground Pork



1 TBSP | 2 TBSP
Tuscan Heat Spice



28 oz | 56 oz
Marinara Sauce



1 | 1
Milk
Contains: Milk



1 tsp | 2 tsp
Chili Flakes



1 Cup | 1½ Cups
Mozzarella Cheese
Contains: Milk



½ Cup | 1 Cup
Panko
Breadcrumbs
Contains: Wheat

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

BIG BATCH

This hearty crowd-pleaser feeds 2x the folks—
perfect for a family dinner + leftovers!



**FAMILY
DINNER**

Bring the gang together
over a wholesome meal
everyone will love.

PREP: 20 MIN | COOK: 45 MIN | CALORIES: 960



2X FLAVOR SAVOR

Refrigerate any leftover casserole in an airtight container; reheat in the microwave until warmed through, 2-3 minutes.

BUST OUT

- Large pot
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (2 tsp | 2 tsp)
- Large pan
- Baking dish

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



1 BOIL PASTA

- Adjust rack to top position and preheat oven to 450 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Drain.



2 COOK PORK

- While pasta cooks, heat a **drizzle of oil** in a large pan over medium-high heat.
- Add **pork*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Season with **Tuscan Heat Spice, salt, and pepper.** Stir to combine.



3 MAKE SAUCE

- Stir **marinara sauce** and **half the milk (all for 8 servings)** into pan with **pork.** Cook, stirring occasionally, until sauce begins to bubble, then remove from heat.
- Stir in **spinach** and as many **chili flakes** as you like. Cover pan until spinach wilts. Stir in **half the mozzarella.** Taste and season with **salt and pepper.**



4 MIX PASTA

- Transfer **drained penne** to a 9-by-13-inch baking dish (**two 9-by-13-inch baking dishes for 8 servings**).
- Carefully pour **sauce** over pasta and stir until sauce is evenly distributed.



5 TOP & BAKE CASSEROLE

- Evenly top **pasta mixture** in baking dish with **panko, remaining mozzarella,** and a **large drizzle of olive oil.**
- Bake until panko is browned and crispy, 12-15 minutes.



6 SERVE

- Divide **casserole** between plates or serve family style directly from baking dish.

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