

INGREDIENTS

2 PERSON | 4 PERSON



Long Green Pepper



10 oz | 20 oz Ground Beef**



Beef Stock Concentrates



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



Scallions



6 oz | 12 oz Cavatappi Pasta Contains: Wheat

Tomato Paste



1 TBSP | 2 TBSP Southwest Spice Blend



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



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



1 tsp | 2 tsp Hot Sauce



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER 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.

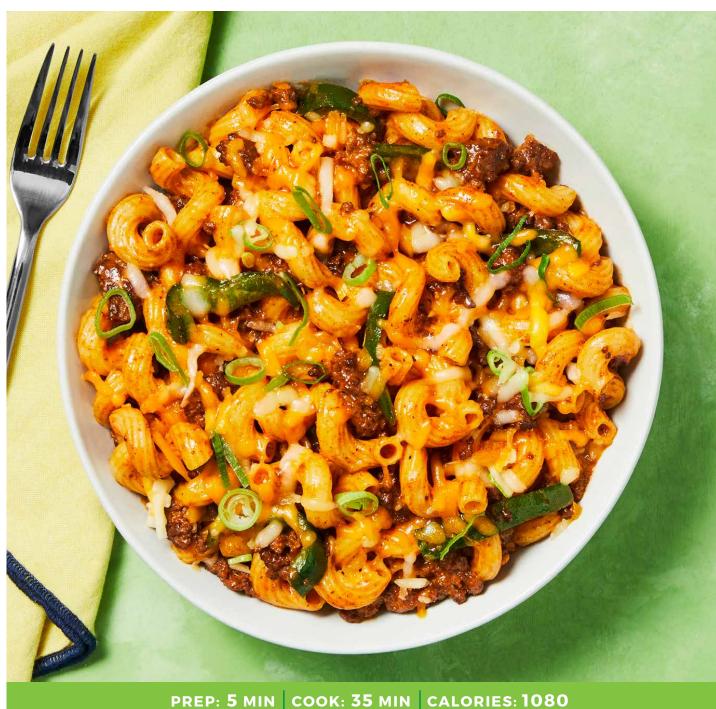
HELLO

CAVATAPPI

Elbow pasta's twirly corkscrew-shaped cousin has ridges that are perfect for catching and clinging onto sauce.

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 ½ cup reserved pasta cooking water (¾ cup for 4 servings) and stock concentrates to pan with beef mixture. Season with ½ 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.



6 FINISH & SERVE

 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.