



SOUTHWEST BEEF CAVATAPPI

with Green Pepper & Smoky Red Pepper Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Long Green
Pepper



2 | 2
Scallions



6 oz | 12 oz
Cavatappi Pasta
Contains: Wheat



10 oz | 20 oz
Ground Beef**



1 TBSP | 2 TBSP
Southwest Spice
Blend



1 | 2
Tomato Paste



2 | 4
Beef Stock
Concentrates



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



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



½ Cup | 1 Cup
Mexican Cheese
Blend
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.



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1080



HELLO FRESH

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.

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