



CREAMY RANCH BEEF CAVATAPPI SKILLET

with White Cheddar & Scallions

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



6 oz | 12 oz
Cavatappi Pasta
Contains: Wheat



10 oz | 20 oz
Ground Beef**



1 TBSP | 1 TBSP
Bold & Savory
Steak Spice



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



2 | 4
Beef Stock
Concentrates



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk



1.5 oz | 3 oz
Buttermilk Ranch
Dressing
Contains: Eggs, Milk



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.

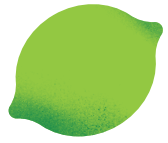
HELLO

CAVATAPPI

A springy pasta shape, from the Italian word for corkscrew



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 1020



HELLO FRESH

SEA-SONING

When salting your pasta cooking water, don't be shy—you'll want to add a few big pinches until it tastes almost as salty as the sea!

BUST OUT

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

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

[HelloFresh.com](https://www.hellofresh.com)

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



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.



2 COOK PASTA

- 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.



3 COOK BEEF

- Meanwhile, heat a **drizzle of oil** in a large pan over medium-high heat; add **beef***, **scallion whites**, and **1½ tsp Steak Spice** (3 tsp for 4 servings). 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.**



4 MAKE SAUCE

- Add **cream cheese**, **stock concentrates**, and **½ cup reserved pasta cooking water** (1 cup for 4 servings) 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**, **cheddar**, **half the dressing**, and **1 TBSP butter** (2 TBSP for 4 servings).
- Cook, stirring, until cheese is melted and pasta is coated in a creamy sauce, 1-3 minutes. Season with **salt** and **pepper** to taste. **TIP: If necessary, stir in more pasta cooking water a splash at a time.**



6 SERVE

- Top **cavatappi skillet** with **scallion greens**. Drizzle with **remaining dressing**.
- Divide between plates and serve.

WK 46-5