



# CREAMY SANTA FE GEMELLI BAKE

with Hot Sauce



## HELLO

### SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring major flavor to this savory dish.

**PREP: 10 MIN** | **TOTAL: 40 MIN** | **CALORIES: 910**



Yellow Onion



Jalapeño



Flour  
(Contains: Wheat)



Gemelli Pasta  
(Contains: Wheat)



Mexican Cheese Blend  
(Contains: Milk)



Cream Cheese  
(Contains: Milk)



Long Green Pepper



Southwest Spice Blend



Diced Tomatoes



Panko Breadcrumbs  
(Contains: Wheat)



Monterey Jack Cheese  
(Contains: Milk)



Hot Sauce

## START STRONG

When adding the flour in step 2, try to sprinkle and stir it into the veggies so it's distributed throughout the pan and cooks through. This will help thicken your sauce without any added floury flavor.

## BUST OUT

- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 1
- Long Green Pepper 1 | 2
- Jalapeño 🌶️ 1 | 2
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Flour 1 TBSP | 2 TBSP
- Diced Tomatoes 14 oz | 28 oz
- Gemelli Pasta 6 oz | 12 oz
- Panko Breadcrumbs ½ Cup | 1 Cup
- Mexican Cheese Blend ½ Cup | 1 Cup
- Cream Cheese 4 TBSP | 8 TBSP
- Monterey Jack Cheese ¼ Cup | ½ Cup
- Hot Sauce 🌶️ 1 tsp | 1 tsp

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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

# HelloFRESH



## 1 PREP

Heat broiler to high or oven to 500 degrees. **Wash and dry all produce.** Halve, peel, and dice **onion**. Core, deseed, and dice **green pepper**. Mince **jalapeño**, removing ribs and seeds for less heat.



## 4 MAKE TOPPING

Meanwhile, place **1 TBSP butter** (2 TBSP for 4 servings) in a medium microwave-safe bowl; microwave until melted, 30 seconds to 1 minute. Add **panko** and **Mexican cheese**. Season with **salt** and **pepper**; mix to thoroughly combine. Set aside.



## 2 COOK VEGGIES

Heat a large drizzle of **olive oil** in a large, preferably ovenproof, pan (use a large pot for 4 servings) over medium-high heat. Add **onion, green pepper, and jalapeño** to taste. Cook, stirring, until slightly softened, 3-4 minutes. Stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted. Add **Southwest Spice, flour, salt, and pepper**; cook, stirring, until fragrant, 30 seconds to 1 minute.



## 5 MIX AND TOP PASTA

Stir **cream cheese** and **Monterey Jack** into **gemelli mixture** until combined. Season with **salt** and **pepper**; turn off heat. (**TIP:** If your pan isn't ovenproof, or if you used a pot for 4 servings, transfer mixture now to a baking dish.) Evenly sprinkle pan or dish with **panko mixture**.



## 3 MAKE SAUCE AND COOK PASTA

Stir **2 cups water** (3 cups for 4 servings) and **diced tomatoes** into same pan. Bring to a boil, then add **gemelli**. Cook, stirring occasionally, until pasta is al dente and liquid is absorbed, 9-11 minutes. **TIP:** If needed, stir in a splash of water until pasta is coated in sauce.



## 6 FINISH AND SERVE

Broil or bake **pasta** until golden brown and bubbly, 3-5 minutes. (**TIP:** Watch carefully to avoid burning.) Divide between bowls and serve. If you like things spicy, drizzle with **hot sauce** to taste and top with as much remaining **jalapeño** as you like.

## HERBALICIOUS

If you have any fresh cilantro or scallions on hand, chop up a handful and use it to garnish your dish.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | [hello@hellofresh.com](mailto:hello@hellofresh.com)

WK 43.NJ-8