



SAUCY PORK & PENNE CASSEROLE

with Mozzarella Cheese & Spinach

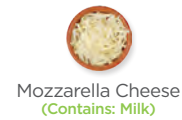


HELLO

TUSCAN HEAT SPICE

Our blend of aromatic Italian-style herbs also packs a peppery punch.

PREP: 5 MIN | TOTAL: 45 MIN | CALORIES: 970



START STRONG

You'll be cooking the pasta twice in this recipe, so make sure it's al dente before it gets baked. This way, the pasta will cook through perfectly in the oven and won't be overly soft.

BUST OUT

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

INGREDIENTS

Ingredient 2-person | 4-person

- Spinach 5 oz | 5 oz
- Penne Pasta 6 oz | 12 oz
- Ground Pork* 10 oz | 20 oz
- Tuscan Heat Spice 1 TBSP | 1 TBSP
- Marinara Sauce 14 oz | 28 oz
- Milk 6.75 oz | 6.75 oz
- Chili Flakes 1 tsp | 1 tsp
- Mozzarella Cheese ½ Cup | 1½ Cup
- Panko Breadcrumbs ¼ Cup | ½ Cup

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



1 PREP

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.**



2 COOK PASTA

Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Drain.



3 COOK PORK

Meanwhile, heat a drizzle of **olive oil** in a large, preferably ovenproof, pan over medium-high heat. Add **pork** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Season with **salt, pepper,** and **Tuscan Heat Spice.**



4 MAKE SAUCE

Stir **marinara sauce, milk,** and **1 TBSP butter** into pan. Bring to a boil, then stir in as many **chili flakes** as you like and half the **spinach** (all the spinach for 4 servings). (**TIP:** If you want more veggies, stir in all the spinach.) Cook, stirring, until spinach wilts, 2-3 minutes. Season with **salt** and **pepper.**



5 TOSS PASTA

Stir drained **penne** into **sauce.** Taste and season with **salt** and **pepper.** (**TIP:** If your pan isn't ovenproof, transfer mixture to a baking dish.) Evenly sprinkle with **mozzarella** and **panko.** Top with a large drizzle of **olive oil.**



6 FINISH & SERVE

Bake **penne mixture** until **panko** is browned and crispy, 12-15 minutes. Divide between plates and serve.

VEG OUT!

For a vegetarian version, swap out the pork for cooked mushrooms or squash.



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