



# STUFFED-MEATBALL RIGATONI BAKE

with a Parmesan & Panko Crust



## HELLO

### TUSCAN HEAT SPICE

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



Mozzarella Cheese  
(Contains: Milk)



Panko Breadcrumbs  
(Contains: Wheat)



Tuscan Heat Spice



Parmesan Cheese  
(Contains: Milk)



Rigatoni Pasta  
(Contains: Wheat)



Ground Beef



Marinara Sauce

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 1000



## START STRONG

In step 1, you'll be making a *panade* (a mixture of bread and liquid—here, panko and water) as the base for your meatballs. If you've got some, you could replace the water with the same amount of milk or beef broth. Either way, this easy French technique will make your meatballs moist and tender.

## BUST OUT

- Large pot
- Strainer
- 2 Small bowls
- Large pan
- Large bowl
- Kosher salt
- Baking sheet
- Black pepper
- Vegetable oil (1 tsp | 1 tsp)
- Sugar (1 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Mozzarella Cheese **½ Cup** | **1 Cup**
- Panko Breadcrumbs **½ Cup** | **1 Cup**
- Ground Beef\* **10 oz** | **20 oz**
- Tuscan Heat Spice **1 TBSP** | **2 TBSP**
- Rigatoni Pasta **6 oz** | **12 oz**
- Marinara Sauce **14 oz** | **28 oz**
- Parmesan Cheese **¼ Cup** | **½ Cup**

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



## 1 PREP

Adjust racks to top and middle positions and preheat oven to 400 degrees. Bring a large pot of **salted water** to a boil. Reserve half the **mozzarella** in a small bowl. In a large bowl, soak half the **panko** (you'll use the rest later) with **2 TBSP water** (3 TBSP for 4 servings); let sit until absorbed (this'll transform into a panade).



## 4 COOK PASTA & MIX PANKO

Once water is boiling, add **rigatoni** to pot. Cook until al dente, 9-11 minutes. Reserve **1 cup pasta cooking water**, then drain and set aside. Meanwhile, place **1 TBSP butter** (2 TBSP for 4 servings) in second small microwave-safe bowl; microwave until melted, 30 seconds. Stir in remaining **panko**, **¼ tsp Tuscan Heat Spice** (½ tsp for 4; you'll use the rest later), **salt**, and **pepper**.



## 2 FORM MEATBALLS

Add **beef**, half the **Tuscan Heat Spice** (you'll use more later), **¾ tsp salt** (1½ tsp for 4), and **pepper** to bowl with **panade**. Form into four 3-inch-wide rounds (eight rounds for 4); divide remaining **mozzarella** between the centers of each. Gently fold meat around cheese, shaping and sealing to create cheese-stuffed meatballs.



## 5 SIMMER SAUCE

Once meatballs and pasta are done, heat a large pan over medium-high heat. Stir in **marinara**, remaining **Tuscan Heat Spice**, **½ cup reserved pasta cooking water** (¾ cup for 4 servings), **1 tsp sugar** (2 tsp for 4), and **salt** (we used ½ tsp; 1 tsp for 4). Bring to a simmer and cook until slightly thickened, 3-4 minutes. Remove from heat; stir in **1 TBSP butter** (2 TBSP for 4). Season generously with **salt** and **pepper**.



## 3 BAKE MEATBALLS

Lightly **oil** a baking sheet. Spread **meatballs** out on sheet. Bake on middle rack until cooked through, 20-22 minutes. (**TIP:** It's OK if some cheese oozes out!) Remove from oven. Heat broiler to high.



## 6 FINISH & SERVE

Stir **rigatoni** and **meatballs** into **sauce**. If needed, stir in more **reserved pasta cooking water** a splash at a time until everything is thoroughly coated in sauce. (**TIP:** If your pan isn't ovenproof, transfer mixture now to a 9-by-13-inch baking dish.) Top pasta with **Parmesan**, reserved **mozzarella**, and **panko mixture**. Broil until panko is golden brown and cheese has melted, 1-2 minutes. Let cool slightly; serve.

## REMIX

Loved these stuffed meatballs? Next time, try making them with ground pork and Monterey Jack instead.

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