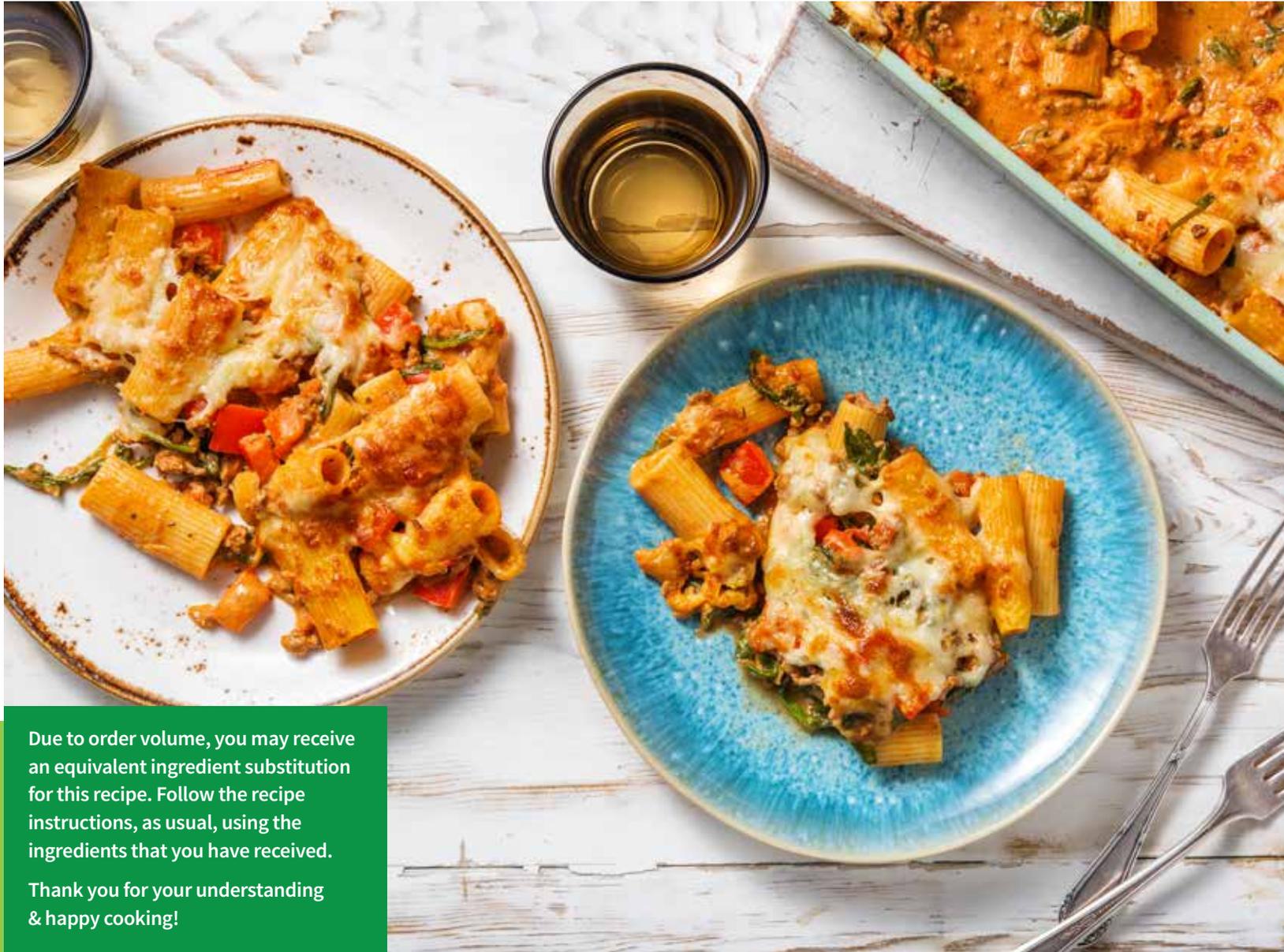




# Cheesy Beef and Tomato Bake with Rigatoni and Parmesan

Family 30 Minutes



Ground Beef



Sweet Bell Pepper



Rigatoni



Cream Cheese



Mozzarella Cheese,  
shredded



Parmesan Cheese



Italian Seasoning



Crushed Tomatoes



Baby Spinach

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO RIGATONI

*The ridges on rigatoni are perfect for catching the sauce*

## Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

## Bust Out

Measuring spoons, strainer, measuring cups, large pot, large non-stick pan, 8x8-inch baking dish

## Ingredients

|                             | 2 Person | 4 Person |
|-----------------------------|----------|----------|
| Ground Beef                 | 250 g    | 500 g    |
| Sweet Bell Pepper           | 160 g    | 320 g    |
| Rigatoni                    | 170 g    | 340 g    |
| Cream Cheese                | 3 tbsp   | 6 tbsp   |
| Mozzarella Cheese, shredded | ¼ cup    | ½ cup    |
| Parmesan Cheese             | ¼ cup    | ½ cup    |
| Italian Seasoning           | ½ tbsp   | 1 tbsp   |
| Crushed Tomatoes            | 398 ml   | 796 ml   |
| Baby Spinach                | 56 g     | 113 g    |
| Oil*                        |          |          |
| Salt and Pepper*            |          |          |

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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### Prep

Add **10 cups water** and **2 tsp salt** in a large pot. (NOTE: Use same for 4ppl.) Cover and bring to a boil over high heat. Core, then cut **peppers** into ½-inch pieces.



### Cook rigatoni

Add **rigatoni** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 10-12 min. Reserve **¼ cup water** (dbl for 4 ppl) before draining. Return **pasta** to same pot, off heat.



### Cook beef

While **rigatoni** cooks, heat a large non-stick pan over medium-high heat. When hot, add **beef** and **½ tbsp Italian seasoning** (dbl for 4ppl). Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\* Season with **salt** and **pepper**. Carefully, pour **all but ½ tbsp fat** (dbl for 4ppl) from the pan.



### Make sauce

Add the **peppers** to the pan with **beef**. Cook, stirring occasionally, until **peppers** are tender-crisp, 3-4 min. Add **crushed tomatoes** and **reserved pasta water**. Cook, stirring often, until warmed through, 1-2 min. Add **spinach**, **cream cheese** and **half the Parmesan**. Cook, stirring often, until **spinach** wilts, 1-2 min. Season with **salt** and **pepper**.



### Assemble and broil

Grease an 8x8-inch baking dish with **½ tsp oil** (NOTE: For 4ppl, grease a 9x13-inch baking dish with 1 tsp oil). When the **sauce** is done, add to the pot with **rigatoni** and stir to coat. Add **rigatoni mixture** to the oiled baking dish, then sprinkle with **mozzarella cheese**. Broil in the **middle** of the oven, until **cheese** melts, 3-4 min.



### Finish and serve

Sprinkle with **remaining Parmesan**, then divide the **Cheesy Beef and Tomato Bake** between plates.

## Dinner Solved!