



JUN  
2016

## Fusilli Al Forno

with Beef, Homemade Marinara and Fresh Ricotta

Baked pasta dishes (pasta *al forno*) are Italian comfort food at its finest. Even if you don't have a *Nonna*, you can still appreciate the home-cooked warmth that this dish brings. A pinch of nutmeg in the filling is our little secret—and now it's yours!

 Prep  
35 min

 level 1

 nut  
free



Ground Beef



Fusilli



Shredded  
Mozzarella



Ricotta



Crushed  
Tomatoes



Spinach



Garlic



Basil



Nutmeg



Onion

## Ingredients

Ground Beef		1 pkg
Fusilli	1)	1 pkg
Shredded Mozzarella	2)	1 pkg
Ricotta	2)	1 pkg
Crushed Tomatoes		2 boxes
Spinach		1 pkg
Garlic		4 cloves
Basil		1 pkg
Nutmeg		1 pkg
Onion, chopped		1 pkg
Olive or Canola Oil*		

## 4 People

\*Not Included

## Allergens

- 1) Wheat/Blé
- 2) Milk/Lait

## Tools

Large Oven-Proof Pan,  
Large Pot, Strainer,  
Medium Bowl, Small Bowl

Ruler

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**Nutrition per person** Calories: 880 cal | Carbs: 93 g | Fat: 33 g | Protein: 54 g | Fiber: 12 g

*Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*



**1 Prep:** Preheat the oven to 400°F. Bring a large pot of water with a large pinch of **salt** to a boil. Mince or grate the **garlic**.

**2 Cook the pasta:** Add the **fusilli** to the boiling water and cook 9-10 minutes, until al dente. Drain and set aside.

**3** Meanwhile, heat a drizzle of **oil** in a large oven-proof pan over medium heat. Add the **onion** and cook 4-5 minutes, until soft. Add the **garlic** to the pan and cook 30 seconds, until fragrant. Set half this **onion-garlic mixture** aside in a small bowl.

**4 Cook the beef:** Add the **ground beef** to the pan and cook, breaking the meat into pieces, until browned and cooked through. Season with **salt** and **pepper**.

**5** Add the **spinach** and a pinch of **nutmeg** to the pan and cook, tossing, 2-3 minutes, until wilted. Season with **salt** and **pepper**. Transfer the **spinach-beef** mixture to a medium bowl and combine with **ricotta**.

**6** Return the reserved **onion-garlic mixture** to the same pan over medium heat. Add the **crushed tomatoes** to the pan. Simmer for 5-7 minutes then season with **salt** and **pepper**.

**7 Assemble:** Add the **fusilli** to the pan and toss to combine. Dollop with spoonfuls of the **spinach-beef mixture**, then sprinkle with **mozzarella**. (**TIP:** If you do not have an oven-proof pan, assemble mixture in a large baking dish.) Transfer pan to the oven to bake for about 5 minutes, until melted and bubbly.

**8 Finish and serve:** Tear the **basil leaves** and sprinkle over the **baked fusilli**. Serve divided between bowls and enjoy!

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