



PLANT-BASED BEYOND BAKED PENNE

with Tomato Cream Sauce & Baby Spinach

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



¼ Cup | ½ Cup
Panko Breadcrumbs
Contains: Wheat



6 oz | 12 oz
Penne Pasta
Contains: Wheat



8 oz | 16 oz
Beyond Burger



1 TBSP | 2 TBSP
Italian Seasoning



14 oz | 28 oz
Marinara Sauce



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



1 tsp | 1 tsp
Chili Flakes



5 oz | 5 oz
Baby Spinach

HELLO

BEYOND BURGER

Plant-based burger patties are crumbled and crisped here, transforming them into a hearty mix-in for this flavorful pasta bake.



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1090



THE MORE YOU KNOW

To check if your penne is *al dente* in step 2 (that's Italian for "to the tooth"), give one of the tubes a taste! It should have a slight bite at the center. The pasta will continue to cook as it broils in step 6—reaching tender, chewy perfection.

BUST OUT

- Large pot
- Small bowl
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Olive oil (5 tsp | 8 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 MIX PANKO

- Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- In a small bowl, combine **panko**, **mozzarella**, and **1 TBSP olive oil**. Season with **salt** and **pepper**. Set aside.
- **4 SERVINGS: Use 2 TBSP olive oil.**



2 COOK PASTA

- Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until *al dente*, 9-11 minutes.
- Reserve **½ cup pasta cooking water**, then drain.



3 COOK PATTIES

- While pasta cooks, heat a large drizzle of **olive oil** in a large, preferably ovenproof, pan over medium-high heat.
- Add **patties*** and **Italian Seasoning**; cook, breaking up patties into pieces, until browned and slightly crispy, 5-6 minutes. Season with **salt** and **pepper**.
- Adjust rack to top position and heat broiler to high.



4 MAKE SAUCE

- Stir **marinara**, **cream sauce base**, **cream cheese**, and **1 TBSP butter** into pan. Add **chili flakes** to taste. Bring to a simmer.
- Stir in **spinach** (do so in batches, allowing spinach to wilt slightly before adding more). Cook, stirring, until spinach has wilted, 2-3 minutes. Season with **salt** and **pepper**.
- **4 SERVINGS: Use 2 TBSP butter.**



5 TOSS PASTA

- Stir **penne** and **¼ cup reserved pasta cooking water** into pan. Taste and season with **salt** and **pepper**.
- Evenly sprinkle pasta with **panko mixture**.
- **4 SERVINGS: Stir in ½ cup reserved pasta cooking water. If the pan feels too crowded, carefully pour everything into pot used for pasta; transfer mixture back to ovenproof pan before broiling or baking.**
- **TIP: If your pan isn't ovenproof, transfer pasta to a baking dish before sprinkling with panko mixture.**



6 BROIL & SERVE

- Broil **pasta** on top rack until **panko** is golden brown, 2-3 minutes (watch carefully to avoid burning).
- Divide between plates and serve.

* Beyond Burger is fully cooked when internal temperature reaches 165°.