



HALL OF FAME

PORK BOLOGNESE PASTA CASSEROLE

with Mozzarella Cheese and Kale



HELLO
HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 5 MIN | **TOTAL: 45 MIN** | **CALORIES: 940**



Penne Pasta
(Contains: Wheat)



Tuscan Heat Spice



Milk
(Contains: Milk)



Chili Flakes



Panko Breadcrumbs
(Contains: Wheat)



Ground Pork



Marinara Sauce



Kale



Mozzarella Cheese
(Contains: Milk)



Parsley

START STRONG



Add the Tuscan Heat Spice and chili flakes a little at a time, tasting along the way to make sure you aren't making things too hot.

BUST OUT

- Medium pot
- Strainer
- Large pan
- Olive oil (4 tsp)
- Butter (1 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- | | |
|---|---------|
| • Kale | 4 oz |
| • Parsley | ¼ oz |
| • Penne Pasta | 12 oz |
| • Ground Pork* | 20 oz |
| • Tuscan Heat Spice  | 1 TBSP |
| • Marinara Sauce | 28 oz |
| • Milk | 6.75 oz |
| • Chili Flakes  | 1 tsp |
| • Mozzarella Cheese | 1½ Cup |
| • Panko Breadcrumbs | ½ Cup |

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

WINE CLUB

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1 PREP

Adjust rack to upper position and preheat oven to 450 degrees. Bring a medium pot of **salted water** to a boil.

Wash and dry all produce. Remove and discard any large ribs and stems from **kale**. Finely chop **parsley**.



2 COOK PASTA

Once water boils, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-12 minutes. Drain.



3 COOK PORK

Meanwhile, heat a drizzle of **olive oil** in a large pan over medium-high heat (use an ovenproof pan if you have one). Add **pork**, breaking up meat into pieces. Cook, tossing occasionally, until browned, 6-7 minutes. Season with plenty of **salt** and **pepper**. Stir in **Tuscan Heat Spice**.



4 MAKE SAUCE

Stir **marinara**, **milk**, and **1 TBSP butter** into pan and scrape up any browned bits on bottom. Bring to a boil, then stir in **kale**, half the **parsley**, and **chili flakes** (to taste). Cook until kale wilts, 2-3 minutes. Season with **salt** and **pepper**.



5 TOSS PASTA

Stir **pasta** into pan with **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**. Drizzle with **1 TBSP olive oil**.



6 FINISH AND SERVE

Bake **pasta** until panko is browned, 12-15 minutes. Top with remaining **parsley**. Divide between plates and serve.

VEG OUT!

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

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