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Fusilloni 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.

45 min

level 1

nut free



Ground Beef



Fusilloni



Mozzarella



Ricotta



Crushed Tomatoes



Spinach



Garlic



Italian Seasoning



Nutmeg



Onion

Ingredients

	2 People	4 People
Ground Beef	10 oz	20 oz
Fusilloni	1)	6 oz
Shredded Mozzarella	2)	½ c
Ricotta	2)	4 oz
Crushed Tomatoes	1 box	2 boxes
Spinach	8 oz	16 oz
Garlic	2 cloves	4 cloves
Italian Seasoning	1 T	2 T
Nutmeg	1 t	1 t
Onion	1	2
Olive Oil*	1 T	2 T

*Not Included

Allergens

1) Wheat

2) Milk

Tools

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

Ruler

0 in ¼ in ½ in ¾ in 1 in

Nutrition per person Calories: 916 cal | Fat: 36 g | Sat. Fat: 16 g | Protein: 59 g | Carbs: 94 g | Sugar: 16 g | Sodium: 820 mg | Fiber: 8 g

Make sure to wash and dry produce before prepping or cooking!



1 Prep the ingredients: Preheat the oven to 400 degrees. Bring a large pot of water with a large pinch of **salt** to a boil. Halve, peel, and dice **1 cup onion**. Mince or grate the **garlic**.



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

3 Make the onion-garlic mixture: Meanwhile, heat **1 Tablespoon olive oil** in a large oven-proof pan over medium heat. Add the **diced onion** and cook for 4-5 minutes, until soft. Add the **garlic** to the pan and cook for 30 seconds, until fragrant. Set half of the mixture aside.

4 Cook the ground beef: Add the **ground beef** to the pan with the **Italian seasoning** and cook, breaking the meat into pieces, until browned and cooked through. Season with **salt** and **pepper**. Add the **spinach** and a large pinch of **nutmeg** to the pan and cook, tossing, for 2-3 minutes, until wilted. Season with **salt** and **pepper**.



5 Transfer the **spinach-beef** mixture to a medium bowl and combine with the **ricotta**. Season to taste with **salt** and **pepper**.

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



7 Assemble the dish: Add the **fusilloni** to the pan and toss to combine. Dollop with spoonfuls of the **spinach-beef mixture**, then sprinkle with the **mozzarella**. **HINT:** If you do not have an oven-proof pan, complete this step in a small baking dish.

8 Finish and plate: Transfer the pan to the oven for about 5 minutes, until melted and bubbly. Serve divided between bowls and enjoy!