



BEEF & ZUCCHINI BAKED PENNE

with Ricotta & Mozzarella

INGREDIENTS

4 PERSON | 8 PERSON



1 | 2
Zucchini



12 oz | 24 oz
Penne Pasta
Contains: Wheat



20 oz | 40 oz
Ground Beef**



2 TBSP | 4 TBSP
Italian Seasoning



2 tsp | 4 tsp
Garlic Powder



1 | 2
Tomato Paste



3 | 6
Chicken Stock
Concentrates



8 oz | 16 oz
Ricotta Cheese
Contains: Milk



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



1 tsp | 2 tsp
Chili Flakes



14 oz | 28 oz
Marinara Sauce

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



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**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

BAKED PENNE

A crowd-pleasing layered pasta casserole with pockets of creamy herbed ricotta



**FAMILY
DINNER**

Bring the gang together
over a wholesome meal
everyone will love.

PREP: 5 MIN | COOK: 40 MIN | CALORIES: 950



HELLO FRESH

2X FLAVOR SAVOR

To enjoy this yummy dish again the next day, refrigerate leftovers in an airtight container; reheat on a microwave-safe plate until warmed through, 2-3 minutes.

BUST OUT

- Large pot
- Large pan
- Strainer
- Baking dish
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 4 tsp)

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1 PREP

- Adjust rack to middle position (**top and middle positions for 8 servings**) and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. (TIP: Start with hot tap water for faster boiling.) **Wash and dry produce.**
- Trim and quarter **zucchini** lengthwise; slice crosswise into ¼-inch-thick quarter-moons.



2 COOK PASTA

- Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **1 cup pasta cooking water (2 cups for 8 servings)**, then drain. Keep empty pot handy for Step 4.



3 COOK BEEF & ZUCCHINI

- While pasta cooks, heat a **drizzle of oil** in a large pan over medium-high heat. Add **beef*, zucchini, Italian Seasoning, garlic powder, a big pinch of salt, and pepper.**
- Cook, breaking up meat into pieces, until zucchini is tender and beef is cooked through, 5-7 minutes. (For 8 servings, work in batches, adding a drizzle of oil between batches.)
- Remove pan from heat. TIP: If there's excess grease in your pan, carefully pour it out.



4 MAKE SAUCE

- Transfer **beef mixture** to pot used for pasta; add **marinara, tomato paste, stock concentrates, and ½ cup reserved pasta cooking water (1 cup for 8 servings)**. Bring to a boil over medium-high heat; cook, stirring occasionally, until sauce is slightly thickened, 2-3 minutes. TIP: If sauce is too thick, stir in more reserved pasta cooking water a splash at a time.
- Turn off heat; add **drained penne** to pot with **sauce** and stir to combine. Taste and season with **salt and pepper** if needed.



5 FINISH PASTA

- Transfer **pasta** to a **lightly oiled** 9-by-13-inch baking dish (use 2 lightly oiled 9-by-13-inch baking dishes for 8 servings). Carefully dollop **ricotta** all over pasta and top with **mozzarella.**
- Bake, uncovered, on middle rack until cheese is melted, 10-12 minutes (for 8 servings, bake on top and middle racks, switching rack positions halfway through).
- Increase oven temperature to broil; bake until cheese is browned, 2-3 minutes more. TIP: Watch carefully to avoid burning.



6 SERVE

- Let **baked penne** cool for 5 minutes before serving. Sprinkle with as many **chili flakes** as you like. Serve family style.

*Ground Beef is fully cooked when internal temperature reaches 160°.