



# SPICY BEEF TACO RIGATONI

with Tomato Salsa & Lime Crema

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Tomato



¼ oz | ½ oz  
Cilantro



1 | 2  
Lime



6 oz | 12 oz  
Rigatoni Pasta  
Contains: Wheat



10 oz | 20 oz  
Ground Beef\*\*



1 | 2  
Tex-Mex Paste



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



½ Cup | 1 Cup  
Mexican Cheese  
Blend  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*\*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

### TEX-MEX PASTE

A savory, spicy, and slightly sweet  
flavor booster



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 910



## SAUCE BOSS

Our test kitchen's secret to silky sauce? Pasta cooking water! The starchy liquid makes sauce nice and smooth (aka emulsified).

## BUST OUT

- Large pot
- Zester
- Strainer
- Large pan
- 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

## GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663  
HelloFresh.com



### 1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Dice **tomato** into ¼-inch pieces. Roughly chop **cilantro**. Zest and quarter **lime**.



### 2 COOK PASTA

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



### 3 COOK BEEF MIXTURE

- While pasta cooks, heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **beef\***, **half the tomato**, **half the cilantro**, and a **pinch of salt and pepper**. Cook, breaking up meat into pieces, until cooked through, 4-6 minutes.
- Remove from heat. Drain off any excess fat from the pan and stir in **Tex-Mex paste**.



### 4 MAKE SALSA & CREMA

- While beef cooks, in a small bowl, combine **remaining tomato**, **remaining cilantro**, **juice from half the lime**, and a **pinch of salt**.
- In a separate small bowl, combine **sour cream**, **juice from one lime wedge (two wedges for 4 servings)**, and a **pinch of lime zest**.



### 5 TOSS PASTA

- Once pasta is cooked, return pan with **beef mixture** to medium-high heat. Stir in **drained rigatoni**, **cream cheese**, **Mexican cheese blend**, and **½ cup reserved pasta cooking water (¾ cup for 4 servings)**.
- Cook, stirring, until cheese is melted and everything is completely coated in a creamy sauce, 1-2 minutes. **TIP: If sauce seems too thick, add an extra splash of pasta cooking water.**
- Taste and season with **salt** and **pepper** if desired.



### 6 FINISH & SERVE

- Divide **rigatoni** between bowls; top with **salsa** and a **dollop of crema**. Serve with any **remaining lime wedges** on the side.

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