

# **INGREDIENTS**

2 PERSON | 4 PERSON





6 oz | 12 oz Rigatoni Pasta Contains: Wheat



1½ TBSP 3 TBSP Sour Cream Contains: Milk



¼ oz | ½ oz Cilantro



10 oz | 20 oz Ground Beef\*\*



Cream Cheese Contains: Milk







Lime

1 | 2 Tex-Mex Paste



½ Cup | 1 Cup Mexican Cheese Blend Contains: Milk



ANY ISSUES WITH YOUR ORDER?

\*\*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.

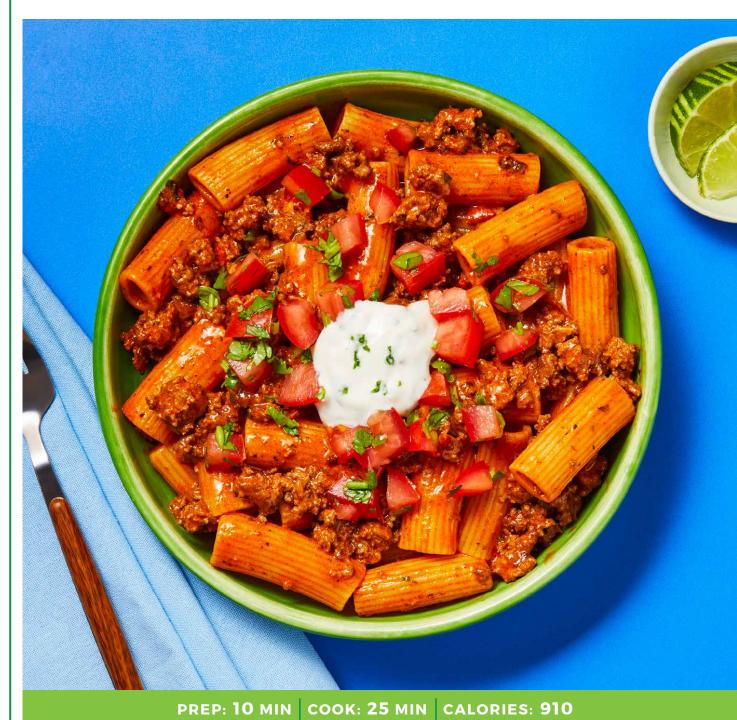
# **HELLO**

## **TEX-MEX PASTE**

A savory, spicy, and slightly sweet flavor booster

# **SPICY BEEF TACO RIGATONI**

with Tomato Salsa & Lime Crema





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

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#### 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.



- 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 1/3 cup reserved pasta cooking water (2/3 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.