HELLO FRESH

INGREDIENTS

2 PERSON | 4 PERSON

**1	2** Long Green Pepper	**2	2** Scallions	**6 oz	12 oz** Cavatappi Pasta Contains: Wheat
**10 oz	20 oz** Ground Beef**	**1 TBSP	2 TBSP** Southwest Spice Blend	**1	2** Tomato Paste
**2	4** Beef Stock Concentrates	**1½ TBSP	3 TBSP** Sour Cream Contains: Milk	**4 TBSP	8 TBSP** Smoky Red Pepper Crema Contains: Milk
**½ Cup	1 Cup** Mexican Cheese Blend Contains: Milk	**1 tsp	2 tsp** Hot Sauce	

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.

HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.

10 oz | 20 oz
Ground Turkey

Calories: 960

SOUTHWEST BEEF CAVATAPPI

with Green Pepper & Smoky Red Pepper Crema

PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1080

HELLO FRESH

CAVATAPPI

Elbow pasta's twirly corkscrew-shaped cousin has ridges that are perfect for catching and clinging onto sauce.

NOODLE ON IT

Our test kitchen's secret to luxurious, silky sauce? Pasta cooking water! The starch that the pasta releases while cooking helps emulsify sauce (aka make it nice and smooth).

BUST OUT

- Large pot
- Medium pan
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (**1 TBSP** | **1 TBSP**)
- Butter (**1 TBSP** | **2 TBSP**)
  Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Halve, deseed, and thinly slice **green pepper** into strips. Trim and thinly slice **scallions**, separating whites from greens.

2 COOK PASTA & PEPPER

- Once water is boiling, add **cavatappi** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **1 cup pasta cooking water (2 cups for 4 servings)**, then drain.
- Meanwhile, heat a **large drizzle of oil** in a medium pan **(large pan for 4)** over medium-high heat. Add **green pepper** and season with **salt** and **pepper**; cook, stirring occasionally, until slightly softened, 4-5 minutes.

3 COOK BEEF

- Add a **drizzle of oil** to pan with **green pepper**. Add **beef***, **scallion whites**, and **Southwest Spice Blend**; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until beef is browned and cooked through, 4-6 minutes. TIP: If there's excess grease in your pan, carefully pour it out.
- Add **tomato paste**; cook, stirring occasionally, until combined, 30 seconds.

🔄 Swap in **turkey*** for beef.

4 COOK SAUCE

- Add **½ cup reserved pasta cooking water (¾ cup for 4 servings)** and **stock concentrates** to pan with **beef mixture**. Season with **½ tsp salt (1 tsp for 4)** and a **pinch of pepper**. Bring to a simmer and cook, stirring, until thickened, 2-3 minutes.

5 FINISH PASTA

- Reduce heat to low and stir in drained **cavatappi**, **sour cream**, **smoky red pepper crema**, **half the Mexican cheese blend** (you'll use the rest in the next step), **1 TBSP butter (2 TBSP for 4 servings)**, and **hot sauce** to taste. Season with **salt** and **pepper** to taste. TIP: If needed, stir in more reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.

6 FINISH & SERVE

- Top **beef cavatappi** with **remaining Mexican cheese blend**; cover pan until cheese melts, 1-2 minutes. Divide between bowls; top with **scallion greens** and serve.

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

🔄 *Ground Turkey is fully cooked when internal temperature reaches 165°.