



# 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



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

## HELLO

### BIG BATCH

This hearty crowd-pleaser feeds double the folks—perfect for a family dinner + leftovers!

Flip over to learn what to do with any extra helpings.



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



## 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)

## MORE IS MORE

If you ordered 12 servings, simply triple the amounts in the 4-person recipe. 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 HelloCustom nutritional information, please refer to HelloFresh.com.*

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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.



### 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.



### 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.



### 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.**



### 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.**



### 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°.