

INGREDIENTS

2 PERSON | 4 PERSON



Rigatoni Pasta



Zucchini



Tomato Paste



Shallot



1 Clove | 2 Cloves Garlic



10 oz | 20 oz Ground Beef**

1 TBSP | 2 TBSP Italian Seasoning



Cream Cheese

Contains: Milk



Beef Stock Concentrate



Parmesan Cheese Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

**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.

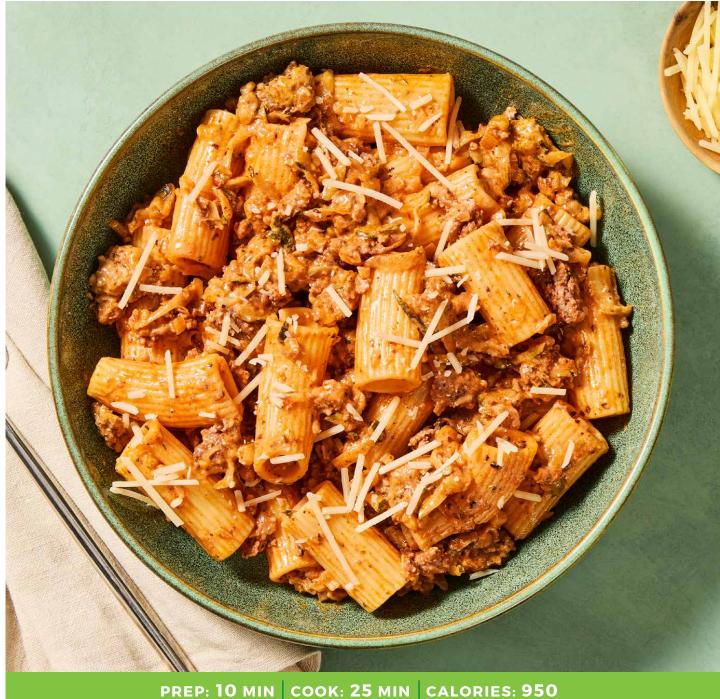
HELLO

QUICK RAGÙ

No hours of slow simmering—this meaty tomato sauce is ready in a flash.

RIGATONI WITH BEEF & ZUCCHINI RAGÙ

plus Parmesan Cheese





AMAZING PASTE

Tomato paste is bursting with tangysweet flavors that'll give your dish delicious depth. After stirring it into the beef mixture in step 3, give it a minute to caramelize—you'll be rewarded with a huge hit of umami.

BUST OUT

- Large pot
- Box grater
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (1/2 tsp | 1 tsp)
- 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.

HOW WAS YOUR MEAL?



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



1 COOK PASTA & PREP

- Bring a large pot of salted water to a boil. Once boiling, add rigatoni to pot. Cook, stirring occasionally, until al dente,
 9-11 minutes. Reserve 1 cup pasta cooking water (1½ cups for 4 servings), then drain.
- · Meanwhile, wash and dry produce.
- Halve, peel, and finely dice shallot. Peel and mince or grate garlic.
 Trim and grate zucchini on the largest holes of a box grater.
- Place zucchini in the center of a clean kitchen towel. Gather into a tight bundle and squeeze over the sink to remove as much liquid as possible. TIP: Alternatively, place grated zucchini in a fine-mesh strainer and press down with a spatula.



3 MAKE SAUCE

- Add tomato paste to pan with beef. Cook, stirring, until tomato paste is well combined and beef is cooked through, 1-2 minutes.
- Stir in zucchini, garlic, and a big pinch of salt. Cook, stirring, until zucchini is tender. 2-3 minutes.
- Stir in cream cheese, stock concentrate, ½ cup reserved pasta cooking water (ladle straight from the pot if pasta isn't finished cooking yet) and ½ tsp sugar (for 4 servings, use ½ cup pasta cooking water and 1 tsp sugar). Simmer until sauce has slightly thickened, 1-2 minutes. Season with salt and pepper. TIP: If you've got some on hand, add a pinch of chilli flakes from your pantry for a spicy kick.



2 COOK BEEF

 Heat a drizzle of oil in a large pan over medium-high heat. Add beef', shallot, Italian Seasoning, a big pinch of salt, and pepper. Cook, breaking up meat into pieces, until browned and mostly cooked through, 3-5 minutes (it'll finish cooking in the next step).



4 FINISH & SERVE

- Reduce heat to medium low. Stir drained rigatoni, half the Parmesan, and 1 TBSP butter (2 TBSP for 4 servings) into pan with sauce until combined. TIP: If needed, stir in more reserved cooking water a splash at a time until pasta is coated in a creamy sauce.
- Divide **pasta** between plates or bowls. Top with remaining Parmesan and serve