



# SAUCY PORK & PENNE CASSEROLE

with Spinach, Mozzarella Cheese & Panko

## INGREDIENTS

4 PERSON | 8 PERSON



28 oz | 56 oz  
Marinara Sauce



1 tsp | 2 tsp  
Chili Flakes



20 oz | 40 oz  
Ground Pork



1 TBSP | 2 TBSP  
Tuscan Heat  
Spice



5 oz | 10 oz  
Spinach



1 | 1  
Milk  
Contains: Milk



½ Cup(s) | 1 Cup(s)  
Panko  
Breadcrumbs  
Contains: Wheat



1 Cup(s) | 1½ Cup(s)  
Mozzarella Cheese  
Contains: Milk



12 oz | 24 oz  
Penne Pasta  
Contains: Wheat



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HELLO

BIG BATCH

This hearty crowd-pleaser feeds 2x the  
folks—perfect for a family dinner + leftovers!



PREP: 20 MIN | COOK: 45 MIN | CALORIES: 980





## FLAVOR SAVOR

Refrigerate any leftover casserole in an airtight container; reheat in the microwave until warmed through, 2-3 minutes.

## BUST OUT

- Large pot
- Strainer
- Large pan
- Baking dish
- Kosher Salt
- Black Pepper
- Cooking Oil
- Olive Oil

## 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 BOIL PASTA

- Adjust rack to top position and preheat oven to 450 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Drain.



### 2 COOK PORK

- While pasta cooks, heat a **drizzle of oil** in a large pan over medium-high heat.
- Add **pork\*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Season with **Tuscan Heat Spice**, **salt**, and **pepper**. Stir to combine.



### 3 MAKE SAUCE

- Stir **marinara sauce** and **half the milk (all for 8 servings)** into pan with **pork**. Cook, stirring occasionally, until sauce begins to bubble, then remove from heat.
- Stir in **spinach** and as many **chili flakes** as you like. Cover pan until spinach wilts. Stir in **half the mozzarella**. Taste and season with **salt** and **pepper**.



### 4 MIX PASTA

- Transfer **drained penne** to a 9-by-13-inch baking dish (**two 9-by-13-inch baking dishes for 8 servings**).
- Carefully pour **sauce** over pasta and stir until sauce is evenly distributed.



### 5 TOP & BAKE CASSEROLE

- Evenly top **pasta mixture** in baking dish with **panko**, **remaining mozzarella**, and a **large drizzle of olive oil**.
- Bake until panko is browned and crispy, 12-15 minutes.



### 6 SERVE

- Divide **casserole** between plates or serve family style directly from baking dish.

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