



MILLION DOLLAR SPAGHETTI WITH BEEF

plus Mozzarella, Italian Herbs & Scallions

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Crushed Tomatoes



10 oz | 20 oz

Ground Beef**



1 TBSP | 2 TBSP

Italian Seasoning



6 oz | 12 oz

Spaghetti

Contains: Wheat



1 Cup(s) | 2 Cup(s)

Mozzarella Cheese

Contains: Milk



2 | 4

Scallions



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**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

ITALIAN SEASONING

This savory blend—with garlic, oregano, basil, and parsley—adds herbaceous flavor to the sauce.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 940



DOUBLE TAKE

Why separate the scallion whites and greens? The firm, stronger-flavored whites are great for cooking, while the mild, tender greens are a perfect garnish.

BUST OUT

- Large pot
- Strainer
- Large pan
- Kosher Salt
- Black Pepper
- Cooking Oil

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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.**
- Trim and thinly slice **scallions**, separating whites from greens.



3 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **½ cup pasta cooking water (1 cup for 4 servings)**, then drain.
- Heat broiler to high.



2 COOK BEEF & SAUCE

- Heat a **drizzle of oil** in a large, preferably oven-safe, pan over medium-high heat. Add **beef***, **scallion whites**, **salt**, and **pepper**; cook, breaking up meat into pieces, until browned and cooked through, 4-5 minutes. Carefully drain any excess grease from pan.
- Add **Italian Seasoning** and cook, stirring, until fragrant, 30 seconds.
- Stir in **crushed tomatoes**, **salt (we used ½ tsp; 1 tsp for 4 servings)**, and **pepper**. Bring to a boil, then reduce heat to medium low. Simmer, stirring occasionally, until slightly thickened, 5-6 minutes.



4 FINISH & SERVE

- Add **drained spaghetti** and **¼ cup pasta cooking water (½ cup for 4 servings)** to pan with **sauce**; toss to coat. Taste and season with **salt** and **pepper** if desired. **TIP: If pasta seems dry, add splashes of pasta cooking water until coated in sauce.**
- Spread **pasta** in an even layer in pan, carefully wiping any sauce from the sides (**to prevent burning!**). Sprinkle **mozzarella** evenly over the top; broil until cheese is melted and browned in spots, 30-60 seconds. **TIP: If your pan is not oven-safe, transfer pasta to a baking dish before adding the cheese.**
- Garnish with **scallion greens**; divide between plates or serve family style directly from the pan.

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