



# Cheesy Beef and Tomato Bake

with Rigatoni and Parmesan

**FAMILY** 30 Minutes



Ground Beef



Rigatoni



Mozzarella  
Cheese, shredded



Sweet Bell Pepper



Italian Seasoning



Crushed Tomatoes



Tomato Sauce



Cream Cheese



Baby Spinach



Parmesan Cheese

## HELLO RIGATONI

*The ridges on rigatoni are perfect for catching the sauce*

# Start Strong

Before starting, preheat your broiler to high and wash and dry all produce.

## Bust Out

9x13-inch Baking Dish, Measuring Spoons, Strainer, Large Pot, Measuring Cups, Large Non-Stick Pan

## Ingredients

	4 Person
Ground Beef	454 g
Rigatoni	340 g
Mozzarella Cheese, shredded	113 g
Sweet Bell Pepper	160 g
Italian Seasoning	1 tbsp
Crushed Tomatoes	1 box
Tomato Sauce	2 tbsp
Cream Cheese	6 tbsp
Baby Spinach	113 g
Parmesan Cheese	¼ cup
Oil*	
Salt and Pepper*	

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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### 1. PREP

Add **10 cups water** and **2 tsp salt** in a large pot. Cover and bring to a boil over high heat. Core, then cut **peppers** into ½-inch pieces.



### 2. COOK RIGATONI

Add **rigatoni** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 10-12 min. Reserve **½ cup water**, then drain and return to same pot, off heat. Set aside.



### 3. COOK BEEF

While **rigatoni** cooks, heat a large non-stick pan over medium-high heat. When hot, add **beef** and **Italian seasoning**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\* Season with **salt** and **pepper**. Carefully pour all but **1 tbsp fat** from the pan.



### 4. MAKE SAUCE

Add **tomato sauce** and **peppers** to the pan with **beef**. Cook, stirring occasionally, until **peppers** are tender-crisp, 3-4 min. Add **crushed tomato** and **reserved pasta water**. Cook, stirring often, until warmed through, 1-2 min. Add **spinach**, **cream cheese** and **half the Parmesan**. Cook, stirring often, until **spinach** wilts, 1-2 min. Season with **salt** and **pepper**.



### 5. ASSEMBLE AND BROIL

Grease a 9x13-inch baking dish with **½ tsp oil**. When the **sauce** is done, add to the pot with **rigatoni** and stir to coat. Add **rigatoni mixture** to the oiled baking dish, then sprinkle over **mozzarella cheese**. Broil in **middle** of oven, until **cheese** melts, 3-4 min.



### 6. FINISH AND SERVE

Sprinkle over **remaining Parmesan**, then divide **Cheesy Beef and Tomato Bake** between plates.

## Dinner Solved!