



Cheesy Beef and Tomato Bake

with Rigatoni and Parmesan

Quick 30 Minutes



Ground Beef



Sweet Bell Pepper



Rigatoni



Cream Cheese



Mozzarella Cheese, shredded



Parmesan Cheese



Italian Seasoning



Crushed Tomatoes



Baby Spinach

HELLO RIGATONI

The ridges on rigatoni are perfect for catching the sauce

Start here

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

Bust Out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan, 8x8-inch baking dish

Ingredients

| | 2 Person | 4 Person |
|-----------------------------|----------|----------|
| Ground Beef | 250 g | 500 g |
| Sweet Bell Pepper | 160 g | 320 g |
| Rigatoni | 170 g | 340 g |
| Cream Cheese | 3 tbsp | 6 tbsp |
| Mozzarella Cheese, shredded | ¾ cup | 1 ½ cup |
| Parmesan Cheese | ¼ cup | ½ cup |
| Italian Seasoning | ½ tbsp | 1 tbsp |
| Crushed Tomatoes | 370 ml | 740 ml |
| Baby Spinach | 56 g | 113 g |
| 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.

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Prep

Add **10 cups water** and **2 tsp salt** to a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. While the water comes to a boil, core, then cut **pepper** into ½-inch pieces.



Cook rigatoni

Add **rigatoni** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 10-12 min. Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return to same pot, off heat.



Cook beef

While **rigatoni** cooks, heat a large non-stick pan over medium-high heat. When hot, add **beef** and **½ tbsp Italian Seasoning** (dbl for 4 ppl). Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.** Season with **salt** and **pepper**. Carefully drain and discard **excess fat**, **reserving ½ tbsp** (dbl for 4 ppl) in the pan.



Make sauce

Add the **peppers** to the pan with **beef**. Cook, stirring occasionally, until **peppers** are tender-crisp, 3-4 min. Add **crushed tomatoes** 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 combined and **spinach** is wilted. Season with **salt** and **pepper**.



Assemble and broil

Grease an 8x8-inch baking dish with **½ tsp oil**. (**NOTE:** For 4 ppl, grease a 9x13-inch baking dish with 1 tsp oil.) When the **sauce** is done, add to the **pot** with **rigatoni** and stir to coat. Add **rigatoni mixture** to the greased baking dish, then sprinkle with **mozzarella**. Broil in the **middle** of the oven, until **cheese** is melted, 3-4 min.



Finish and serve

Sprinkle **Parmesan** over top, then divide the **cheesy beef and tomato bake** between plates.

Dinner Solved!