



PORK BOLOGNESE PASTA CASSEROLE

with Fresh Mozzarella, Basil, and Kale



HELLO PASTA CASSEROLE

Baking al dente penne with meat sauce and cheese in the oven guarantees bubbly, melty results.

PREP: 5 MIN | TOTAL: 45 MIN | CALORIES: 940



Curly Kale



Basil



Ground Pork



Marinara Sauce



Panko Breadcrumbs
(Contains: Wheat)



Fresh Mozzarella
(Contains: Milk)



Penne Pasta
(Contains: Wheat)



Tuscan Heat Spice



Milk
(Contains: Milk)



Chili Flakes

START STRONG

Add the Tuscan heat spice and chili flakes a little at a time, tasting along the way to make sure you aren't making things too hot.

BUST OUT

- Medium pot
- Strainer
- Large pan
- Olive oil (4 tsp)

INGREDIENTS

Ingredient 4-person

- Curly Kale 4 oz
- Fresh Mozzarella 8 oz
- Basil ½ oz
- Penne Pasta 12 oz
- Ground Pork 20 oz
- Tuscan Heat Spice 1 TBSP
- Marinara Sauce 28 oz
- Milk 6.75 oz
- Chili Flakes 1 tsp
- Panko Breadcrumbs ½ Cup

HELLO WINE



PAIR WITH
Abbiocco Umbria Rosso, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

HelloFRESH



1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Bring a medium pot of salted water to a boil. Remove and discard stems and large ribs from kale, then cut leaves into 1-inch pieces. Thinly slice mozzarella. Pick half the basil leaves from stems and finely chop (save the rest for garnish).



4 ADD KALE

Stir marinara sauce and milk into pan and scrape up any browned bits on bottom. Bring to a boil, then stir in kale, chopped basil, and chili flakes (to taste). Cook until kale wilts, 2-3 minutes. Season with salt and pepper.



2 COOK PASTA

Once water boils, add penne to pot. Cook, stirring occasionally, until al dente, 9-12 minutes. Drain.



5 TOSS PASTA

Add drained penne to pan and stir to combine. (TIP: If your pan isn't large enough or not ovenproof, transfer everything to a large baking dish at this point.) Season with salt and pepper, if needed. Remove pan from heat and lay mozzarella slices on top in an even layer.



3 COOK PORK

Meanwhile, heat a drizzle of olive oil in a large pan over medium-high heat (use an ovenproof pan if you have one). Add pork, breaking up meat into pieces. Cook, tossing occasionally, until browned, 6-7 minutes. Season with plenty of salt and pepper. Stir in Tuscan heat spice.



6 BAKE PASTA AND SERVE

Sprinkle panko over pasta in pan or dish and drizzle with 1 TBSP olive oil. Bake in oven until panko begins to turn golden brown, 12-15 minutes. Tear remaining basil leaves from stems and scatter over top. Divide everything between plates and serve.

FRESH TALK

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