STUFFED-MEATBALL RIGATONI BAKE

with a Parmesan & Panko Crust

INGREDIENTS

2 PERSON | 4 PERSON

- **½ Cup | 1 Cup** Mozzarella Cheese — Contains: Milk
- **½ Cup | 1 Cup** Panko Breadcrumbs — Contains: Wheat
- **10 oz | 20 oz** Ground Beef
- **1 TBSP | 2 TBSP** Tuscan Heat Spice
- **6 oz | 12 oz** Rigatoni Pasta — Contains: Wheat
- **14 oz | 28 oz** Marinara Sauce
- **¼ Cup | ½ Cup** Parmesan Cheese — Contains: Milk

HELLO

TUSCAN HEAT SPICE

Our blend of aromatic Italian-style herbs also packs a peppery punch.

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1110

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HELLO FRESH

ALL ABOUT THAT BASE

In step 1, you'll be making a *panade* (a mixture of bread and liquid—here, panko and water) as the base for your meatballs. If you've got some, you could replace the water with the same amount of milk or beef broth. Either way, this easy French technique will make your meatballs moist and tender.

BUST OUT

- Large pot
- 2 Small bowls
- Large bowl
- Baking sheet
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (**1 tsp** | **1 tsp**)
- Sugar (**1 tsp** | **2 tsp**)
- Butter (**2 TBSP** | **4 TBSP**)
  Contains: Milk

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

1 PREP & MAKE PANADE

- Adjust racks to middle and top positions and preheat oven to 400 degrees. Bring a large pot of **salted water** to a boil.
- Reserve **half the mozzarella** in a small bowl (you'll use the rest in the next step).
- In a large bowl, soak **half the panko** (you'll use the rest later) with **2 TBSP water** (3 TBSP for 4 servings); let sit until absorbed.

2 FORM MEATBALLS

- Add **beef***, **half the Tuscan Heat Spice** (you'll use more later), **¾ tsp salt** (1½ tsp for 4 servings), and **pepper** to bowl with **panade**.
- Form into four 3-inch-wide rounds (eight rounds for 4); divide **remaining mozzarella** between the centers of each. Gently fold meat around cheese, shaping and sealing to create cheese-stuffed meatballs.

3 BAKE MEATBALLS

- **Lightly oil** a baking sheet. Spread **meatballs** out across sheet.
- Bake on middle rack until cooked through, 20-22 minutes. (It's OK if some cheese oozes out!) Remove sheet from oven.
- Heat broiler to high.

4 COOK PASTA & MIX PANKO

- Once water is boiling, add **rigatoni** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **1 cup pasta cooking water**, then drain and set aside.
- While pasta cooks, place **1 TBSP butter** (2 TBSP for 4 servings) in a second small microwave-safe bowl; microwave until melted, 30 seconds. Stir in **remaining panko**, **¼ tsp Tuscan Heat Spice** (½ tsp for 4), **salt**, and **pepper**. (You'll use the rest of the Tuscan Heat Spice in the next step.)

5 SIMMER SAUCE

- Once meatballs and pasta are done, heat a large, preferably ovenproof, pan over medium-high heat. Stir in **marinara**, **remaining Tuscan Heat Spice**, **½ cup reserved pasta cooking water** (¾ cup for 4 servings), **1 tsp sugar** (2 tsp for 4), and **salt** (we used ½ tsp; 1 tsp for 4). Bring to a simmer and cook until slightly thickened, 3-4 minutes.
- Remove from heat; stir in **1 TBSP butter** (2 TBSP for 4) until melted. Season generously with **salt** and **pepper**.

6 FINISH & SERVE

- Stir drained **rigatoni** and **meatballs** into pan with **sauce**. If needed, stir in more **reserved pasta cooking water** a splash at a time until everything is thoroughly coated in sauce. (TIP: If your pan isn't ovenproof, transfer mixture now to a 9-by-13-inch baking dish.) Top pasta with **Parmesan**, **reserved mozzarella**, and **panko mixture**.
- Broil until panko is golden brown and cheese melts, 1-2 minutes. TIP: Watch carefully to avoid burning.
- Let cool slightly, then serve.

WK 12-4

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