



LASAGNA-BAKED FUSILLI

with Kale and Mozzarella



HELLO

30-MINUTE LASAGNA

Free-form fusilli lasagna means gooey goodness without the complicated layering

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 880



Yellow Onion



Kale



Fusilli Pasta
(Contains: Wheat)



Dried Oregano



Panko Breadcrumbs
(Contains: Wheat)



Garlic



Fresh Mozzarella
(Contains: Milk)



Ground Beef



Chili Flakes



Diced Tomatoes

START STRONG

Make sure to save some of the pasta cooking water—it'll improve the consistency of the sauce. Ladle it from the pot just before draining (in a pinch, you can use a mug).

BUST OUT

- Large pot
- Strainer
- Large pan
- Olive oil (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

• Yellow Onion	1 1
• Garlic	2 Cloves 4 Cloves
• Kale	4 oz 8 oz
• Fresh Mozzarella	4 oz 8 oz
• Fusilli Pasta	6 oz 12 oz
• Ground Beef	8 oz 16 oz
• Dried Oregano	1 tsp 2 tsp
• Chili Flakes 	1 tsp 1 tsp
• Diced Tomatoes	1 Can 2 Cans
• Panko Breadcrumbs	¼ Cup ½ Cup

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1 PREHEAT OVEN AND PREP

Wash and dry all produce. Heat broiler to high. Bring a large pot of **water** with a large pinch of **salt** to a boil. Halve, peel, and finely chop **onion**. Mince or grate **garlic**. Remove and discard **kale** ribs and stems, then roughly chop leaves. Tear **mozzarella** into small pieces.



4 COOK KALE

Return pan to heat and add **kale**. Cook, tossing, until wilted, 4-5 minutes. (**TIP:** Add a splash of water if you're having trouble getting leaves to wilt.) Season with **salt** and **pepper**.



2 COOK FUSILLI

Add **fusilli** to boiling water and cook until al dente, 9-11 minutes, stirring occasionally. Reserve **½ cup pasta cooking water**, then drain. Meanwhile, heat a drizzle of **olive oil** in a large pan over medium heat (use an ovenproof pan if you have one). Add **onion** and cook, tossing, until softened, 4-5 minutes.



5 ASSEMBLE LASAGNA

Add **fusilli**, **beef mixture**, **diced tomatoes**, and half the **mozzarella** to pan with kale. Toss, adding just enough **pasta cooking water** to give **tomatoes** a saucy consistency. Season with **salt** and **pepper**. **TIP:** If your pan isn't ovenproof, transfer mixture to a small, lightly oiled baking dish at this point.



3 COOK BEEF

Add **beef**, **garlic**, **oregano**, and as much of the **chili flakes** as you like to pan. Break up **meat** into pieces with a spatula or wooden spoon. Cook until browned and no longer pink, 3-5 minutes. Season with **salt** and **pepper**. Remove from pan and reserve. Carefully drain any excess grease left by **beef**.



6 BROIL AND FINISH

Sprinkle remaining **mozzarella** and **panko breadcrumbs** over **lasagna**. Place under broiler and broil until **cheese** is melted, about 3 minutes. Divide between plates and serve.

GOLDEN!

Sneaking kale in is an ingenious way to get your greens.