



Easy Baked Pasta and Mushroom Ragu

with Plant-Based Mozzarella and Crispy Topping

Veggie

25 Minutes

Customized Protein

+ Add

Swap

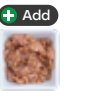
or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Ground Beef
250 g | 500 g



Mild Italian Sausage, uncased
250 g | 500 g



Rigatoni
170 g | 340 g



Crushed Tomatoes
398 ml | 796 ml



Mushrooms
113 g | 227 g



Garlic, cloves
2 | 4



Shallot
1 | 2



Plant-Based Mozzarella Cheese, shredded
¾ cup | 1 ½ cup



Italian Seasoning
½ tbsp | 1 tbsp



Baby Spinach
56 g | 113 g



Soy Sauce
½ tbsp | 1 tbsp



Panko Breadcrumbs
¼ cup | ½ cup



Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

Pantry items | Oil, salt, pepper, sugar, plant-based butter

Cooking utensils | Large oven-proof pan, large pot, measuring cups, measuring spoons, small bowl, strainer

1



Cook rigatoni and prep

- Before starting, preheat the broiler to high.
- Add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Wash and dry all produce.

- Add **rigatoni** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 12-14 min.
- Reserve **¼ cup** (½ cup) **pasta water**, then drain.
- Meanwhile, thinly slice **mushrooms**.
- Peel, then halve **shallot**. Cut into ½-inch pieces.
- Peel, then mince or grate **garlic**.
- Roughly chop **spinach**.

4



Make sauce

- Add **crushed tomatoes**, **reserved pasta water**, **¼ tsp** (½ tsp) **sugar** and **½ tbsp** (1 tbsp) **Italian Seasoning**.
- Bring to a simmer. Once simmering, reduce heat to medium-low. Cook, stirring occasionally, until slightly reduced, 2-3 min.
- Season with **salt** and **pepper**.

2



Toast panko

- Heat a large oven-proof pan over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan to melt.
- Add **half the garlic** and **panko**. Cook, stirring constantly, until golden, 2-3 min.
- Remove from heat, then season with **salt** and **pepper**.
- Transfer to a small bowl, then set aside.

5



Assemble pasta

- Add **pasta** and **spinach** to the pan. Stir to combine and to wilt the **spinach**, 1 min.
- Spread **pasta** in an even layer, then sprinkle with **cheese**.
- Broil in the **middle** of the oven until **cheese** is melted, 3-4 min.

3



Cook veggies

🔄 Swap | **Ground Beef**

🔄 Swap | **Mild Italian Sausage**

- Heat the same pan (used in step 2) over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **mushrooms**. Cook, stirring often, until softened, 3-4 min.
- Add **shallots**, **remaining garlic** and **soy sauce**. Cook, stirring constantly, until fragrant, 1 min.
- Season with **salt** and **pepper**.

6



Finish and serve

- Let **pasta bake** sit for 5 mins.
- Divide between plates.
- Sprinkle with **toasted panko mixture**.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

3 | Cook veggies and beef

🔄 Add | **Ground Beef**

If you've opted to get **beef**, heat the same pan (used in step 2) over medium-high. When hot, add **1 tbsp** (2 tbsp) **oil**, then **beef** and **mushrooms**. Cook, stirring often, until **beef** is cooked though, 4-5 min.**

3 | Cook veggies and sausage

🔄 Add | **Mild Italian Sausage**

If you've opted to get **sausage**, heat the same pan (used in step 2) over medium-high. When hot, add **1 tbsp** (2 tbsp) **oil**, then **sausage** and **mushrooms**. Cook, stirring often, until **sausage** is cooked though, 4-5 min.**