



Beef and Spinach Rigatoni

with Chili Flakes

Optional Spice

Quick

25 Minutes



Ground Beef



Rigatoni



Cream



Chili Flakes



Italian Seasoning



Yellow Onion



Crushed Tomatoes



Garlic Puree



Cream Sauce Spice Blend



Baby Spinach



Parmesan Cheese, shredded



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HELLO RIGATONI

The ridges on rigatoni are perfect for catching sauce!

Start here

- Before starting, 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.

Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Rigatoni	170 g	340 g
Cream	113 ml	237 ml
Chili Flakes 🌶️	1 tsp	2 tsp
Italian Seasoning	1 tbsp	2 tbsp
Yellow Onion	56 g	113 g
Crushed Tomatoes	200 ml	398 ml
Garlic Puree	1 tbsp	2 tbsp
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

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.

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Prep

- Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).
- Roughly chop **spinach**.



Cook beef

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef, onions** and **Italian Seasoning**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 5-6 min.**
- Season with **salt** and **pepper**.



Cook rigatoni

- Add **rigatoni** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 10-12 min.
- Reserve **½ cup pasta water** (dbl for 4 ppl), then drain and return **rigatoni** to the same pot, off heat.



Start sauce

- When **beef** is done, carefully drain and discard excess fat.
- Reduce heat to medium. Add **spinach**. Cook, stirring often, until **spinach** wilts, 1-2 min.
- Add **garlic puree** and sprinkle **Cream Sauce Spice Blend** over top. Cook, stirring often, until fragrant, 1 min.



Finish sauce

- Add **crushed tomatoes, reserved pasta water, cream** and **half the Parmesan** to the pan with **beef**. Cook, stirring occasionally, until **sauce** thickens slightly, 1-2 min.



Finish and serve

- Add **sauce** to the pot with **rigatoni**. Season with **salt** and **pepper**, then stir to combine.
- Divide **beef and spinach rigatoni** between bowls.
- Sprinkle with **remaining Parmesan**.
- Sprinkle **chili flakes** over top, if desired.

Dinner Solved!