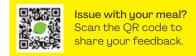


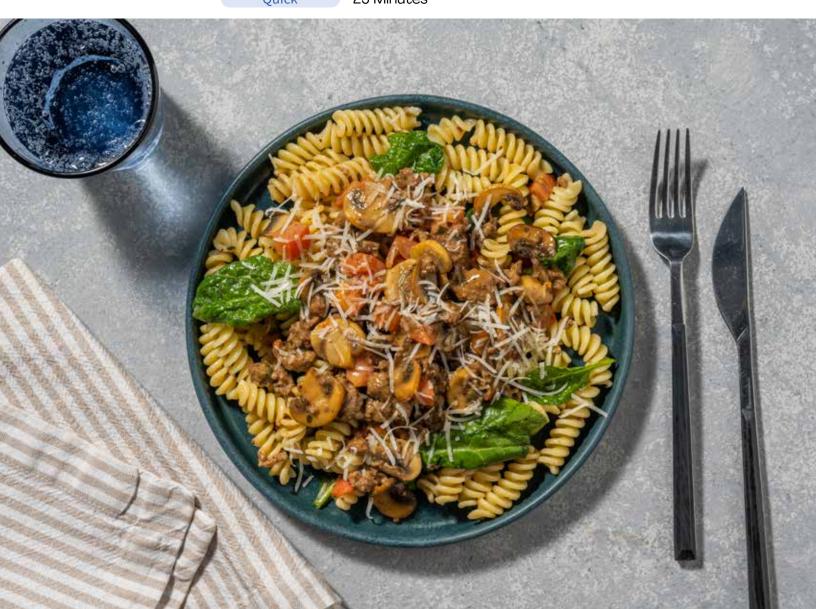
Beefy Mushroom Fusilli

with Spinach and Cream Sauce

Quick

25 Minutes









Ground Beef

Fusilli



Italian Seasoning

Cream





Parmesan Cheese, shredded

Roma Tomato





Beef Broth Concentrate

Garlic, cloves





Baby Spinach

Mushrooms

Start here

Before starting, wash and dry all produce.

Measurements , 1 tbsp , (2 tbsp), within steps

Bust out

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

Inaredients

3. 555		
	2 Person	4 Person
Ground Beef	250 g	500 g
Fusilli	170 g	340 g
Italian Seasoning	1 tbsp	2 tbsp
Cream	56 ml	113 ml
Parmesan Cheese, shredded	⅓ cup	½ cup
Roma Tomato	95 g	190 g
Beef Broth Concentrate	1	2
Garlic, cloves	2	4
Baby Spinach	56 g	113 g
Mushrooms	113 g	227 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		

Salt and Pepper*

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.



Prep

- 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.
- Meanwhile, cut **tomato** into 1/4-inch pieces.
- Thinly slice mushrooms.
- Peel, then mince or grate garlic.



Cook mushrooms

- Heat a large non-stick pan over medium heat.
- When hot, add ½ tbsp (1 tbsp) oil, then mushrooms. Cook, stirring occasionally, until softened and lightly browned, 5-6 min.
- Season with **salt** and **pepper**, to taste.
- Transfer mushrooms to a plate and set aside.



Cook fusilli

- Meanwhile, add fusilli to the boiling water.
- Cook uncovered, stirring occasionally, until tender, 9-11 min.



Cook beef

- Heat the same pan (from step 2) over medium-high.
- When hot, add 1/2 tbsp (1 tbsp) oil, then beef, garlic and Italian Seasoning. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.**
- Season with salt and pepper.
- Remove the pan from heat. Carefully drain and discard excess fat.



Cook creamy sauce and finish fusilli

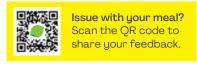
- Add cream, broth concentrate, mushrooms and tomatoes to the pan with beef.
- Return the pan to medium-low. Cook, stirring often, until sauce thickens slightly, 1-2 min.
- When fusilli is tender, reserve 2 tbsp (4 tbsp) **pasta water**, then drain and return fusilli to the same pot, off heat.
- Add 2 tbsp (4 tbsp) butter, reserved pasta water and spinach to the pot. Stir until **butter** melts and **spinach** wilts, 1 min.
- Season with salt and pepper, to taste.



Finish and serve

- Divide fusilli between bowls. Top with creamy beef sauce mixture.
- Sprinkle Parmesan over top.

Dinner Solved!



^{*} Pantry items

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