



Beefy Mushroom Fusilli

with Spinach and Cream Sauce

Quick

25 Minutes



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Ground Beef



Fusilli



Italian Seasoning



Cream



Parmesan Cheese,
shredded



Roma Tomato



Beef Broth
Concentrate



Garlic, cloves



Baby Spinach



Mushrooms

HELLO ITALIAN SEASONING

Our blend of hearty herbs and zesty garlic!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

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

Ingredients

	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	¼ 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*		

* 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.



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 ¼-inch pieces.
- Thinly slice **mushrooms**.
- Peel, then mince or grate **garlic**.



Cook beef

- Heat the same pan (from step 2) over medium-high.
- When hot, add ½ **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 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 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.



Cook fusilli

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



Finish and serve

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

Dinner Solved!



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