



Cheesy Skillet Bolognese Ziti with Garlic

Family Friendly

30 Minutes

[Custom Recipe](#)

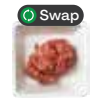
[+ Add](#)

[↻ 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 Turkey
250 g | 500 g



Beyond Meat®
2 | 4



Ground Beef
250 g | 500 g



Penne
170 g | 340 g



Crushed Tomatoes with Garlic and Onion
1 | 2



Garlic, cloves
2 | 4



Italian Seasoning
1 tbsp | 2 tbsp



Mozzarella Cheese, shredded
¾ cup | 1 ½ cup



Mirepoix
113 g | 227 g



Parmesan Cheese, shredded
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*, unsalted butter*

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

1



Cook pasta

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Add **10 cups hot water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **¼ cup** (½ cup) **pasta water**, then drain.

2



Prep and start sauce

Swap | **Ground Turkey**

Swap | **Beyond Meat®**

- Meanwhile, peel, then mince or grate **garlic**.
- Heat a large oven-proof pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **mirepoix**. Cook, stirring occasionally, until tender-crisp, 2-3 min.
- Add **beef** and **½ tbsp** (1 tbsp) **Italian Seasoning**. Cook, breaking up **beef**, until cooked through, 4-5 min.**
- Season with **salt** and **pepper**.

3



Finish sauce

- Add **garlic** to the pan. Cook, stirring often, until fragrant, 1 min.
- Reduce heat to medium, then add **tomatoes** and **reserved pasta water**.
- Cook, stirring occasionally, until **sauce** thickens slightly, 3-4 min.

4



Assemble pasta

- Add **penne** and **1 tbsp** (2 tbsp) **butter** to the pan with **sauce**, then stir to combine. (**NOTE:** If you do not have an oven-proof pan, transfer mixture to a lightly-oiled 8x8-inch baking dish. For 4 ppl, use a 9x13-inch baking dish.)
- Remove the pan from heat. Top with **mozzarella** and **half the Parmesan cheese**.
- Broil in the **middle** of the oven until **cheese** melts, 4-5 min.

5



Finish and serve

- Divide **pasta** between plates.
- Sprinkle **remaining Parmesan cheese** over top.

Measurements
within steps

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

2 | Prep and start sauce

Swap | **Ground Turkey**

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef****

2 | Prep and start sauce

Swap | **Beyond Meat®**

If you've opted for **Beyond Meat®**, add **Beyond Meat®** and **½ tbsp** (1 tbsp) **Italian Seasoning**. Cook, breaking up **Beyond Meat®**, until cooked through, 5-6 min.**

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



Issue with your meal? Scan the QR code to share your feedback.