



Cheesy Tex Mex Pasta Bake

with Peppers and Spinach

Family

35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Ground Beef



Sweet Bell Pepper



Baby Spinach



Cavatappi



Diced Tomatoes



Mexican Seasoning



Cheddar Cheese, shredded



Sour Cream

HELLO MEXICAN SEASONING

Smoky, sweet and spicy combined for the perfect Tex Mex flavour!

Start here

- Before starting, preheat broiler to high.
- Wash and dry all produce.

Bust Out

Measuring spoons, strainer, measuring cups, large pot, large non-stick pan, 8x8-inch baking dish

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Sweet Bell Pepper	160 g	320 g
Baby Spinach	56 g	113 g
Cavatappi	170 g	340 g
Diced Tomatoes	398 ml	796 ml
Mexican Seasoning	2 tbsp	4 tbsp
Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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

Add **10 cups water** and **2 tsp salt** in a large pot (**NOTE:** Use same for 4ppl). Cover and bring to a boil over high heat. Core, then cut **peppers** into ½-inch pieces.



Cook peppers

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then **peppers**. Cook, stirring often, until tender-crisp, 3-4 min. Remove pan from the heat, then transfer **peppers** to a plate.



Cook cavatappi

While **veggies** cook, add **cavatappi** to the pot of **boiling water**. Cook, uncovered, stirring occasionally, until tender, 9-10 min. Reserve **¼ cup pasta water** (dbl for 4ppl), drain and return to the same pot off heat. Set aside.



Cook beef

Heat the same pan (from step 2) over medium heat. When hot, add **½ tbsp oil** (dbl for 4ppl), then **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.** Add **Mexican seasoning**. Cook, stirring often, until fragrant, 1 min.



Cook sauce

Add **diced tomatoes** to pan with **beef**. Bring to boil over high heat. Reduce heat to medium and simmer until **sauce** thickens slightly, 7-8 min. Add **beef mixture, spinach, peppers** and **reserved pasta water** to pot with **cavatappi**. Stir to combine and season with **pepper**.



Finish & serve

Transfer **cavatappi** and **beef mixture** to a lightly-oiled 8x8-inch baking dish (**NOTE:** Use a 9x13-inch baking dish for 4ppl). Sprinkle top with **cheese** and broil in the **middle** of the oven until **cheese** melts, 3-4 min. Divide **beef and pasta bake** between plates. Dollop with **sour cream**.

Dinner Solved!