



# Hungarian-Inspired Beef Paprikash

with Noodles and Crispy Shallots

Family Friendly

20-min



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### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!



Ground Beef



Ground Turkey



Smoked Paprika-Garlic Blend



Cream Sauce Spice Blend



Onion, chopped



Sweet Bell Pepper



Tomato



Beef Stock Powder



Tomato Sauce Base



Cavatappi



Sour Cream



Crispy Shallots

HELLO PAPIKASH

*A creamy tomato sauce spiced with paprika!*

## 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
Ground Turkey	250 g	500 g
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Onion, chopped	56 g	113 g
Sweet Bell Pepper	1	2
Tomato	1	2
Beef Stock Powder	1 tbsp	2 tbsp
Tomato Sauce Base	4 tbsp	8 tbsp
Cavatappi	170 g	340 g
Sour Cream	6 tbsp	12 tbsp
Crispy Shallots	28 g	56 g
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook beef and turkey 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** in a large pot (use same for 4 ppl). Cover and bring to boil over high heat.
- Core, then cut **pepper** into ½-inch pieces.
- Cut **tomato** into ¼-inch pieces.



### Cook cavatappi

- Add **cavatappi** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 9-11 min.
- When **cavatappi** is done, drain and return to pot. Cover and set aside.



### Start paprikash

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **beef, onions** and **peppers**. Cook, breaking up **beef** into smaller pieces, until no pink remains and **veggies** are tender, 4-5 min.\*\*
- Carefully drain and discard excess fat.
- Season with **salt** and **pepper**.

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef**, disregarding instructions to drain fat.\*\*



### Simmer paprikash

- Add **tomatoes, tomato sauce base, Smoked Paprika-Garlic Blend** and **Cream Sauce Spice Blend** to the same pan.
- Cook, stirring often, until coated, 1-2 min.
- Add **stock powder** and **1 cup** (2 cups) **water**. Cook, stirring often, until **sauce** thickens slightly, 2-3 min.
- Remove from heat. Stir in **half the sour cream**.
- Season with **salt** and **pepper**, to taste.



### Finish and serve

- Add **paprikash** to the pot with **cavatappi**. Stir to combine.
- Divide **beef paprikash pasta** between bowls.
- Dollop with **remaining sour cream** and sprinkle **crispy shallots** over top.

## Dinner Solved!



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