

Hungarian-Inspired Beef Paprikash

with Noodles and Crispy Shallots

Family Friendly

20-min



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Ground Beef







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



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!



Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

4 person Ingredient

Bust out

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

Ingredients

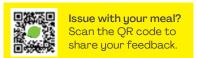
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Ground Beef	250 g	500 g
Ground Turkey	250 g	500 g
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Onion, chopped	56 g	113 g
Sweet Bell Pepper	1	2
Tomato	1	2
Beef Stock Powder	1 tbsp	2 tbsp
Tomato Sauce Base	4 tbsp	8 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 1/4-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 mediumhigh 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!