

# HELLO One Pot Beef and Pork Penne with Widden Zugehini and Carrets

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 🎥

with 'Hidden' Zucchini and Carrots

×2 Double

Family Friendly 25 - 35 Minutes





Mild Italian Sausage, uncased 250 g | 500 g

2 | 4



Ground Beef and Pork Mix 250 g | 500 g





170 g | 340 g



Zucchini 1 | 2





Onion, chopped





Cheese, shredded ½ cup | 1 cup



**Gravy Spice** Blend 2 tbsp | 4 tbsp







Garlic Salt

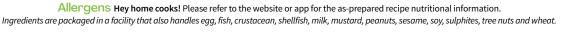




Powder 1 tbsp | 2 tbsp



Roasted Pepper Pesto ¼ cup | ½ cup



Cooking utensils | Vegetable Peeler, Measuring Spoons, Box Grater, Measuring Cups, Large Pot



### Prep

- Before starting, wash and dry all produce
- Using a box grater, coarsely grate zucchini.
- Peel, then coarsely grate carrot.



## Cook meat and veggies

🔘 Swap | Mild Italian Sausage

#### 🗘 Swap | Beyond Meat®

- · Heat a large pot over medium-high heat (high heat for 4 ppl).
- When hot, add 1/2 tbsp (1 tbsp) oil, then meat. Break up meat into smaller pieces, then add onions, carrots and zucchini.
- Cook, stirring occasionally, until veggies are tender and no pink remains in beef, 4-5 min.\*\*



#### Make sauce base

- Add tomato sauce base, Gravy Spice Blend and garlic salt. Stir to combine.
- While stirring, gradually add 3 ½ cups (5 ½ cups) water, roasted pepper pesto and **stock powder**. Bring to a boil over high.



#### 2 | Cook

Measurements

within steps

2 Cook

#### Swap | Beyond Meat®

beef and pork mix.\*\*

If you've opted to get **Beyond Meat**<sup>®</sup>, prepare, cook and plate it same way the recipe instructs you to cook the **beef and** pork mix.\*\*

O Swap | Mild Italian Sausage

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

1 tbsp

(2 tbsp)

oil



## Cook penne

- Once boiling, stir in penne and reduce heat to medium.
- Simmer uncovered, stirring often to prevent sticking to the pot, until **penne** is tender, 14-16 min. (TIP: If penne sticks too much, add more water, ¼ cup at a time. Scrape up any pieces stuck to the bottom of the pot.)



### Finish and serve

- Add half the cheese and 1 tbsp (2 tbsp) **butter** to the pot with **penne**. Season with **salt** and **pepper**, then stir until **butter** melts.
- Divide between bowls.
- Sprinkle remaining cheese over top.

