



One-Pot Southwest-Style Beef and Cavatappi

with Monterey Jack and Baby Spinach

Family Friendly

Quick

25-35 Minutes



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



Ground Beef



Italian Sausage,
uncased



Cavatappi



Sweet Bell Pepper



Yellow Onion



Baby Spinach



Garlic, cloves



Marinara Sauce



Tex-Mex Paste



Monterey Jack
Cheese, shredded



Beef Broth
Concentrate

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!

HELLO SWEET BELL PEPPER

A sweet pepper is just a green pepper that has been left on the vine to ripen!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Measuring spoons, measuring cups, large pot

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Italian Sausage, uncased	250 g	500 g
Cavatappi	170 g	340 g
Sweet Bell Pepper	160 g	320 g
Yellow Onion	56 g	113 g
Baby Spinach	28 g	56 g
Garlic, cloves	1	2
Marinara Sauce	½ cup	1 cup
Tex-Mex Paste	1 tbsp	2 tbsp
Monterey Jack Cheese, shredded	½ cup	1 cup
Beef Broth Concentrate	1	2
Oil*		
Salt and Pepper*		

* Pantry items

** Cook beef and pork sausage 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.



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



Prep

- Core, then cut **pepper** into ½-inch pieces.
- Peel, then cut **half the onion** into ½-inch pieces (whole onion for 4 ppl).
- Peel, then mince or grate **garlic**.



Cook cavatappi

- Add **Tex-Mex paste, garlic, marinara sauce, beef broth concentrate, 2 ¾ cups** (5 cups) **water** and ½ **tsp** (1 tsp) **salt** to the pot with **beef** and **onions**. Stir to combine, then bring to a boil over high.
- Once boiling, stir in **cavatappi** and reduce heat to medium.
- Simmer uncovered, stirring often to prevent sticking to the pot, until **cavatappi** is tender, 12-16 min. (**TIP:** If pasta is sticking too much, add more water, ¼ cup at a time. Scrape up any pieces stuck to the bottom of the pot.)



Cook peppers

- Heat a large pot over medium-high heat.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **peppers**. Cook, stirring occasionally, until tender-crisp, 3-4 min.
- Season with **salt** and **pepper**.
- Transfer **peppers** to a plate. Set aside.



Finish cavatappi

- Add **peppers, spinach** and **half the cheese** to the pot with **cavatappi**. Cook, stirring often, until **spinach** wilts, 1-2 min.
- Season with **pepper**, to taste.



Cook beef and onions

- Reheat the same pot over medium-high.
- When hot, add **beef** and **onions** to the dry pot. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard excess fat, if desired.

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



Finish and serve

- Divide **Southwest-style beef and cavatappi** between bowls.
- Sprinkle **remaining cheese** over top.

Dinner Solved!