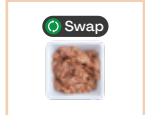




Rosy Beef and Zucchini Penne

with Roasted Pepper Pesto

Super Quick 15 Minutes



Mild Italian Sausage, uncured
250 g | 500 g

Customized Protein

+ Add

Swap

or

x2 Double

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](https://www.hellofresh.ca)



Ground Beef
250 g | 500 g



Penne
170 g | 340 g



Zucchini
1 | 2



Baby Spinach
56 g | 113 g



Cream
56 ml | 113 ml



Roasted Pepper Pesto
¼ cup | ½ cup



Cream Sauce Spice Blend
1 tbsp | 2 tbsp



Parmesan Cheese, grated
¼ cup | ½ cup



Garlic Puree
1 tbsp | 2 tbsp

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.

Pantry items | Unsalted butter, salt, pepper

Cooking utensils | Colander, measuring spoons, box grater, measuring cups, large pot, large non-stick pan

1



Cook pasta and prep

- Before starting, add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl).
 - Cover and bring to a boil over high heat.
 - Wash and dry all produce.
- Add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- While **pasta** cooks, grate **zucchini** on the largest hole of a box grater.

2



Cook beef and zucchini

🔄 Swap | Italian Sausage

- Heat a large non-stick pan over high heat.
- When hot, add **beef** to the dry pan. Season with **salt** and **pepper**.
- Cook, breaking up **beef** into smaller pieces, until no pink remains, 3-4 min.**
- Add **zucchini**. Cook, stirring often, until tender, 1-2 min.

3



Make sauce

- Reduce heat to medium. Add **garlic puree** and **1 tbsp** (2 tbsp) **butter**.
- Cook, stirring often, until fragrant and **butter** has melted, 30 sec.
- Sprinkle **Cream Sauce Spice Blend** over top. Stir to coat.
- Add **cream**, **roasted pepper pesto** and **1 cup** (2 cups) **water**. Cook until **sauce** thickens slightly, 1-2 min.

4



Finish and serve

- Reserve **¼ cup** (½ cup) **pasta water**, then drain and add **penne** to pan with **sauce**.
- Add **spinach** and **half the Parmesan**. Season with **salt** and **pepper**, to taste.
- Cook, stirring often, until **spinach** wilts, 1 min. (**TIP**: For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired.)
- Divide **pasta** between bowls.
- Sprinkle **remaining Parmesan** over top.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

2 | Cook Italian sausage and zucchini

🔄 Swap | Italian Sausage

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

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.



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