



# Salisbury-Style Beef Fusilli

with Mushrooms and Spinach

Family Friendly

30 Minutes



Ground Beef



Ground Turkey



Fusilli



Mushrooms



Baby Spinach



Yellow Onion



Montreal Steak Spice



Chicken Broth Concentrate



All-Purpose Flour



Sour Cream



### 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 MONTREAL STEAK SPICE

The perfect blend of spices for this hearty pasta!

## Start here

Before starting, wash and dry all produce.

## 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
Fusilli	170 g	340 g
Mushrooms	227 g	454 g
Baby Spinach	56 g	113 g
Yellow Onion	56 g	113 g
Montreal Steak Spice	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
All-Purpose Flour	1 tbsp	2 tbsp
Sour Cream	3 tbsp	6 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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## 1 Prep

Add **10 cups water** and **2 tsp salt** to a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. While **water** comes to a boil, thinly slice **mushrooms**. Roughly chop **spinach**. Peel, then cut **half the onion** into ½-inch pieces (whole onion for 4 ppl).



## 2 Cook beef

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. \*\* Carefully drain and discard **excess fat**. Add **half the Montreal Steak Spice**. Cook, stirring often, until fragrant, 1 min. Remove from heat, then transfer **beef** to a plate.



## CUSTOM RECIPE

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



## 3 Cook fusilli

While **beef** cooks, add **fusilli** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 9-11 min. Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain.



## 4 Start sauce

Heat the same pan (from step 2) over medium. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **mushrooms, onions** and **remaining Montreal Steak Spice**. Cook, stirring occasionally and scraping up any **browned bits**, until softened, 5-6 min. Sprinkle **flour** over top. Cook, stirring often, until **veggies** are coated, 1 min.



## 5 Make sauce

Add **broth concentrate** and **½ cup water** (dbl for 4 ppl) to the **veggies**. Bring to a gentle boil. Cook, stirring occasionally, until slightly thickened, 2-3 min. Add **beef, spinach** and **sour cream**. Cook, stirring until **spinach** wilts, 1-2 min. Add **fusilli** and **reserved pasta water** to the **sauce**, then toss to combine.



## 6 Finish and serve

Divide **salisbury-style fusilli** between bowls.

## Dinner Solved!