



Stovetop Pastitsio-Inspired Fusilli

with Greek-Style 'Béchamel' Sauce

Discovery 30 Minutes



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-  Ground Beef
-  Ground Pork
-  Crushed Tomatoes with Garlic and Onion
-  Garlic Salt
-  Beef Broth Concentrate
-  Turkish Spice Blend
-  Baby Spinach
-  Feta Cheese, crumbled
-  Cream Cheese
-  Fusilli
-  Parsley
-  Yellow Onion

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 FETA CHEESE
A salty, briny cheese with a crumbly texture!

Start here

Before starting, wash and dry all produce.

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

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Pork	250 g	500 g
Crushed Tomatoes with Garlic and Onion	1	2
Garlic Salt	1 tsp	2 tsp
Beef Broth Concentrate	1	2
Turkish Spice Blend	1 tbsp	2 tbsp
Baby Spinach	56 g	113 g
Feta Cheese, crumbled	¼ cup	½ cup
Cream Cheese	43 g	86 g
Fusilli	170 g	340 g
Parsley	7 g	14 g
Yellow Onion	1	2
Unsalted Butter*	2 tbsp	4 tbsp
Milk*	3 tbsp	6 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook beef and pork 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.

1



Cook fusilli and prep

- 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.
- Meanwhile, roughly chop **parsley**.
- Peel, then cut **onion** into ¼-inch pieces.
- Add **fusilli** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 9-11 min.
- Reserve **¼ cup** (½ cup) **pasta water**, then drain and return **fusilli** to the same pot, off heat.

4



Make 'béchamel' sauce

- Meanwhile, add **cream cheese**, **3 tbsp** (6 tbsp) **milk** and **3 tbsp** (6 tbsp) **feta** to a small pot.
- Heat over medium. Cook, whisking often, until **sauce** is mostly smooth and warmed through, 2-3 min.
- Add **1 tbsp** (2 tbsp) **butter**, then season with **salt** and **pepper**, to taste. Whisk until **butter** melts.
- Remove pot from heat.

2



Cook beef

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **onions**. Cook, stirring occasionally, until softened slightly, 1-2 min.
- Add **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard excess fat.
- Season with **Turkish Spice Blend**, **garlic salt** and **pepper**. Cook, stirring often, until fragrant, 30 sec.

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

5



Finish fusilli

- Add **meat sauce** to the pot with **fusilli**. Return the pot to medium-high, then bring to a simmer.
- Once simmering, add **spinach**, **reserved pasta water**, **half the parsley** and **1 tbsp** (2 tbsp) **butter**.
- Cook, stirring often, until **spinach** wilts and **sauce** thickens slightly, 2-3 min.
- Season with **salt** and **pepper**, to taste.

3



Cook meat sauce

- Reduce heat to medium-low.
- Add **crushed tomatoes**, **broth concentrate** and **½ tsp** (1 tsp) **sugar** to the pan with **beef**.
- Cook, stirring occasionally, until **sauce** thickens slightly, 4-6 min.

6



Finish and serve

- Divide **fusilli** between plates.
- Spoon **'béchamel' sauce** over top, then sprinkle with **remaining parsley** and **remaining feta**.

Dinner Solved!



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