



Cheesy Taco Pasta

with Romaine & Pickled Jalapeños



30-40min



2 Servings

The title says it all! Here we combine two of our favorite meals into one: baked pasta and tacos. A mild chili-tomato and grass-fed ground beef sauce coats al dente pasta, and with a sprinkle of cheddar-jack cheese on top. The dish bakes and bubbles its way to a golden crust. Like a true taco, we've chopped up crispy romaine, onions, and olives to sprinkle over before serving.

What we send

- 1 medium yellow onion
- 1 poblano pepper
- 14 oz whole peeled tomatoes
- 10 oz pkg grass-fed ground beef
- ¼ oz taco seasoning
- 6 oz casarecce ¹
- 1 head little gem lettuce
- 2 oz shredded cheddar-jack blend ⁷
- 2 (1 oz) sour cream ⁷
- 2 oz pickled jalapeños ¹²

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- large pot
- medium (10-inch) ovenproof skillet

Allergens

Wheat (1), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1030kcal, Fat 52g, Carbs 91g, Proteins 50g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Bring a large pot of **salted water** to a boil. Finely chop **onion**. Halve **poblano pepper**, discard stem and seeds, then finely chop. Use kitchen shears to cut **tomatoes** in the can until finely chopped.



2. Cook beef

Heat **2 tablespoons oil** in a medium ovenproof skillet over medium-high. Add **poblano peppers** and **¾ of the onions**. Cook, stirring occasionally, until veggies are softened, about 3 minutes. Add **ground beef, all of the taco seasoning, and ½ teaspoon salt**. Cook, breaking meat up into smaller pieces, until beef is cooked through, about 4 minutes.



3. Make sauce

To skillet with **veggies and beef**, stir in **tomatoes** and cook until bubbling. Reduce heat to medium-low and simmer, stirring occasionally, until sauce is slightly reduced and flavorful, about 5 minutes.



4. Par-cook pasta

Meanwhile, add **casarecce** to boiling water and cook, stirring occasionally to prevent sticking, until almost al dente (pasta will continue to cook in the oven), about 5 minutes. Reserve **1 cup cooking water**, then drain pasta.



5. Add pasta to sauce

Add **casarecce** and **reserved cooking water** to skillet with **sauce**. Bring to a simmer over medium-high. Cook, stirring, until combined and bubbling, about 2 minutes. Remove from heat.



6. Bake pasta & serve

Transfer skillet to upper oven rack and bake until **sauce** is bubbling and is slightly thickened, and pasta is al dente, about 12 minutes (watch closely as ovens vary). Thinly slice **lettuce** crosswise; discard stem end. Serve **baked pasta** topped with **shredded lettuce, cheddar-jack cheese, sour cream, some of the pickled jalapeños, and remaining chopped onions**. Enjoy!