

DINNERLY



Creamy Beef Taco Pasta with Roasted Red Peppers & Corn

| This version of the recipe is customized with ground beef.



20-30min



2 Servings

WHAT WE SEND

- 2 scallions
- 4 oz roasted red peppers
- 6 oz penne¹
- 5 oz corn
- ¼ oz taco seasoning
- 4 oz shredded cheddar-jack blend⁷
- 10 oz pkg grass-fed ground beef

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter⁷
- all-purpose flour¹
- 1 cup milk⁷

TOOLS

- large saucepan
- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 1170kcal, Fat 60g, Carbs 90g, Protein 59g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil over high. Add **pasta** and cook, stirring occasionally, until al dente, 7–9 minutes. Drain and set aside until step 5.

Meanwhile, trim ends from **scallions**, then thinly slice, keeping dark greens separate. Cut **roasted peppers** crosswise into thin slices, if necessary.



2. Cook beef

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **beef** and a **pinch of salt**; cook, breaking up into smaller pieces, until browned and cooked through, about 5 minutes. Transfer to a plate; drain **all but 1 tablespoon oil**.



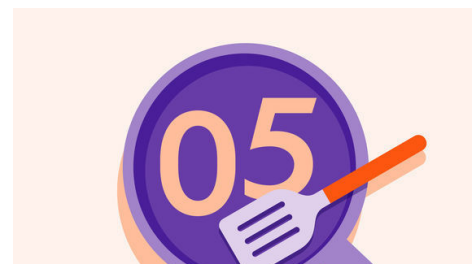
3. Sauté corn

To same skillet, add **scallion whites** and cook, stirring, until fragrant, 30 seconds. Add **corn** and cook, stirring, until golden and tender, about 2 minutes. Transfer to a plate and wipe out skillet.



4. Make cheese sauce

Melt **1 tablespoon butter** in same skillet over medium. Sprinkle in **1 tablespoon flour** and **taco seasoning**; cook, stirring, until smooth, about 1 minute. Add **1 cup milk**, whisking constantly, until sauce is smooth, 2–3 minutes. Remove from heat, then add **cheese**, whisking until completely melted; season to taste with **salt** and **pepper**.



5. Broil & serve

Preheat broiler with a rack in the top position. To skillet with **cheese sauce**, stir in **beef, pasta, corn**, and **roasted peppers**. Broil on top oven rack until golden and lightly browned in spots, 1–3 minutes (watch closely).

Serve **creamy taco pasta bake** with **remaining scallions** sprinkled over top. Enjoy!



6. Make it ahead!

Get a jump on dinner service by cooking your pasta ahead of time! Boil your noodles the night before, toss lightly with oil to prevent sticking, and refrigerate. Gently reheat pasta when stirring into the cheese sauce in step 5.