

# DINNERLY



## DNU Tray Bake: Baked Penne with Shredded Beef

with Mozzarella & Parmesan



30-40min



2 Servings

The baked pasta is already the king of easy-to-bake dishes, but we're making it even easier, just for you. Just mix the shredded beef, pasta, marinara, and cheese right in the tray, then put it in the oven and forget all about it (for the next 25-30 minutes). We've got you covered!

### WHAT WE SEND

- ½ lb shredded beef <sup>1,6</sup>
- 3¾ oz mozzarella <sup>7</sup>
- ½ lb marinara sauce
- 7.4 oz sticky white rice
- aluminum foil tray
- ¾ oz Parmesan <sup>7</sup>

### WHAT YOU NEED

- kosher salt & ground pepper

### TOOLS

- microplane or grater

### ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 620kcal, Fat 19g, Carbs 69g, Protein 38g



#### 1. Prep ingredients

Preheat oven to 375°F with a rack in the center.

Pat **beef** dry; tear into bite-sized pieces. Finely grate **Parmesan**, if necessary. Cut or tear **mozzarella** into ½-inch pieces.



#### 2. Mix ingredients

In tray, mix together **beef, pasta, marinara**, and **half each of the mozzarella and Parmesan**; season to taste with **salt and pepper**. Spread into a single layer; sprinkle with **remaining mozzarella and Parmesan**.



#### 3. Bake & serve

Bake on center oven rack until **sauce** is bubbling and **cheese** is melted and browned in spots, 25–30 minutes.

Let **baked ziti tray bake** rest 5 minutes before serving. Enjoy!



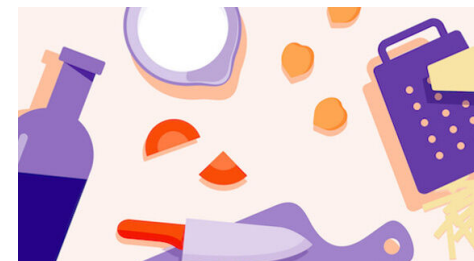
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!