



## DNU Tray Bake: Pesto Beef Baked Ziti

with Spinach & Mozzarella



30-40min



2 Servings

Dinner has never been easier! Shredded beef combines with tender pasta, tangy marinara sauce, and a decadent blend of mozzarella and Parmesan. Sit back and relax while it bakes to a bubbling, cheesy masterpiece, and finish with dollops of herbaceous pesto.



## What we send

- ½ lb shredded beef <sup>1,6</sup>
- ¾ oz Parmesan <sup>7</sup>
- 3¾ oz mozzarella <sup>7</sup>
- 3 oz baby spinach
- 7.4 oz sticky white rice
- 8 oz marinara sauce
- 2 oz basil pesto <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 710kcal, Fat 28g, Carbs 70g, Protein 40g



### 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**. Cut or tear **mozzarella** into ½-inch pieces.



### 2. Assemble tray bake

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



### 3. Bake & serve

Bake **pasta** on center rack until **sauce** is bubbling, and **cheese** is melted and browned in spots, 25-30 minutes. Let pasta rest for 5 minutes before serving. Dollop with **pesto**. Enjoy!



### 4. ...

Looking for more steps?



### 5. ...

You won't find them here!



### 6. ...

Enjoy your Martha Stewart & Marley Spoon meal!