

DINNERLY



No Chop! Beef Taco Pasta Bake with Sour Cream

 25min  2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this taco pasta bake? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the pasta and beef, build the sauce, assemble, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 6 oz cavatappi ¹
- 10 oz pkg ground beef
- ¼ oz taco seasoning
- 8 oz tomato sauce
- 2 oz shredded cheddar-jack blend ²
- 1 oz sour cream ²

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar

TOOLS

- large saucepan
- medium ovenproof skillet

ALLERGENS

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 880kcal, Fat 44g, Carbs 87g, Protein 45g



1. Boil pasta

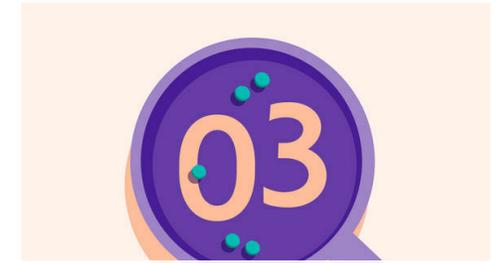
Preheat oven to 450°F with a rack in the upper third.

Bring a large saucepan of **salted water** to a boil over high heat. Add **pasta** and cook, stirring occasionally to prevent sticking, until almost al dente, about 5 minutes (pasta will continue to cook in oven). Reserve **1 cup cooking water**, then drain.



2. Build sauce

Heat **1 teaspoon oil** in a medium ovenproof skillet over medium-high. Add **ground beef** and **taco seasoning**; season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until meat is browned and cooked through, 5–7 minutes. Remove from heat and stir in **tomato sauce**, **reserved cooking water**, **pasta**, and a **pinch of sugar**. Season to taste with **salt** and **pepper**.



3. Bake & serve

Sprinkle **cheese** over **pasta**. Bake on upper oven rack until **sauce** is bubbling and slightly thickened, and pasta is al dente, 15–17 minutes (watch closely as oven vary).

Serve **cheesy beef taco pasta bake** topped with **sour cream**. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**