



Cheesy Taco Pasta with Ready to Heat Penne

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 ready to heat pasta (which means less work for you!). 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 red onion
- 1 poblano pepper
- 14½ oz can whole peeled tomatoes
- 10 oz pkg grass-fed ground beef
- ¼ oz taco seasoning
- 7 oz ready to heat penne ^{1,3}
- 1 romaine heart
- 2 oz shredded cheddar-jack blend ⁷
- 2 (1 oz) sour cream ⁷
- 2 oz pickled jalapeños ¹⁷

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- medium (10-inch) ovenproof skillet

Cooking tip

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Allergens

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880kcal, Fat 43g, Carbs 64g, Protein 48g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. 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. Add pasta & bake

Add **pasta** and **1 cup water** to skillet with **sauce**. Bring to a simmer over medium-high heat. Cook, stirring, until combined and bubbling, about 2 minutes.

Transfer skillet to upper oven rack and bake until sauce is slightly thickened and bubbling and pasta is al dente, about 12 minutes (watch closely as ovens vary).



5. Slice lettuce & serve

Thinly slice **lettuce** crosswise; discard stem end.

Serve **baked pasta** topped with **shredded lettuce, cheese, sour cream, pickled jalapeños, and remaining chopped onions**. Enjoy!



6. Rate your plate!

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