

# DINNERLY



## Tray Bake: Baked Penne with Shredded Beef

Mozzarella & Parmesan



30-40min



2 Servings

This dinner shortcut is no work, all flavor. Just mix the ingredients in our easy-to-use foil tray, pop it in the oven, and enjoy your mess-free, perfectly baked meal. Baked pasta is already the king of easy-to-bake dishes, but we made it even easier, just for you. Put the shredded beef, pasta, marinara, and cheese in the oven and forget all about it (for the next 25-30 minutes). We've got you covered!

### WHAT WE SEND

- ½ lb pkg ready to heat shredded beef <sup>1,6</sup>
- 3¾ oz mozzarella <sup>7</sup>
- 8 oz marinara sauce
- 7 oz ready to heat penne <sup>1,3</sup>
- aluminum foil tray
- ¾ oz Parmesan <sup>7</sup>

### WHAT YOU NEED

- kosher salt & ground pepper

### TOOLS

- microplane or grater

### ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 550kcal, Fat 21g, Carbs 56g, Protein 39g



#### 1. Prep ingredients

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

Pat **beef** dry; tear into bite-sized pieces. 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!



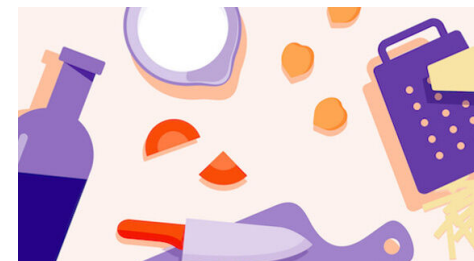
#### 4. Tray bake take two!

The foil tray that makes this tray bake so easy is reusable! Wash with dish soap and water, then dry thoroughly. Next time you're ready for a tray bake, spray the tray with nonstick cooking spray for even easier clean-up.



#### 5. ...

What were you expecting, more steps? You're not gonna find them here!



#### 6. ...

Kick back, relax, and enjoy your Dinnerly!