

DINNERLY



Beef Pastitsio with Parmesan



30-40min



2 Servings

Everyone loves a pasta bake, especially when you're doing it as the Greeks do. Saucy beef and pasta topped with a creamy bechamel sauce is all you need to make a big (and we're talking BIG) impression. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- $\frac{3}{4}$ oz Parmesan ²
- 10 oz pkg grass-fed ground beef
- 6 oz tomato paste
- $\frac{1}{4}$ oz ras el hanout
- $\frac{1}{2}$ lb elbow macaroni ¹

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹
- $1\frac{1}{4}$ cups milk ²
- 1 large egg ³

TOOLS

- microplane or grater
- large ovenproof skillet
- small saucepan
- rimmed baking sheet

ALLERGENS

Wheat (1), Milk (2), Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1210kcal, Fat 52g, Carbs 119g, Protein 54g



1. Prep ingredients

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

Coarsely chop **onion**.

Finely chop **2 teaspoons garlic**.

Finely grate **Parmesan**, if necessary.



2. Cook onions & beef

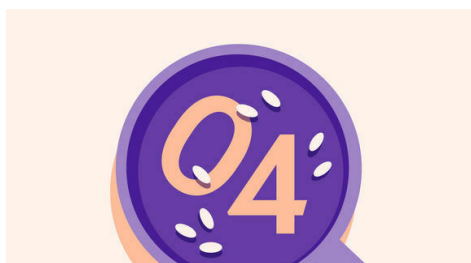
Heat **1 tablespoon oil** in a large ovenproof skillet over medium-high. Add **onions** and cook, stirring, until fragrant and lightly golden, about 2 minutes. Add **beef** and **chopped garlic**; season with **salt** and **pepper**. Cook, breaking beef up into small pieces, until browned and cooked through, about 5 minutes.



3. Assemble & bake

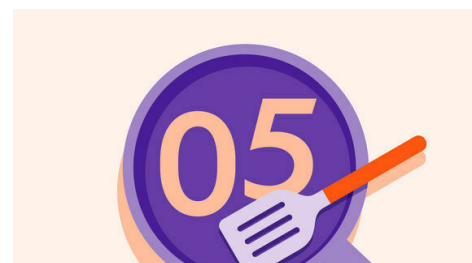
In same skillet, add **tomato paste** and **2 teaspoons ras el hanout**, scraping up any browned bits from bottom of skillet. Stir in **4 cups water**; bring to a boil over high heat.

Remove from heat; stir in **macaroni** and **1 teaspoon salt** until combined. Place skillet on a rimmed baking sheet. Bake on upper oven rack, uncovered, until pasta is al dente and sauce thickens, 10–15 minutes.



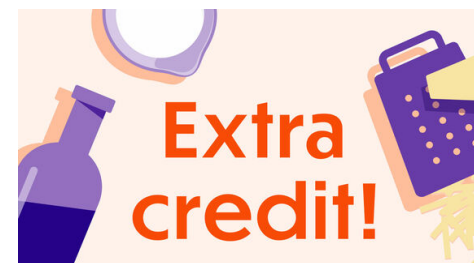
4. Make béchamel sauce

Meanwhile, heat **3 tablespoons oil** in a small saucepan over medium-high. Add **2 tablespoons flour**, whisking, until golden and nutty, 1–2 minutes. Slowly whisk in **$1\frac{1}{4}$ cups milk**; bring to a boil. Reduce heat to medium-low; simmer, whisking, until sauce coats back of a spoon, 1–2 minutes. Remove from heat and cover to keep warm.






5. Broil topping & serve

Remove skillet from oven. Switch oven to broil. Slowly whisk **1 large egg** into **béchamel sauce**, then add **Parmesan** in large pinches, whisking until smooth. Season to taste with **salt** and **pepper**. Pour sauce over filling in skillet (it won't cover completely). Broil on top oven rack until sauce is browned in spots, 2–4 minutes (watch closely as broilers vary). Enjoy!



6. Did you know?

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