



Pesto Beef Baked Ziti

with Mozzarella



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. Shredded beef combines with tender pasta, tangy marinara sauce, and a decadent blend of mozzarella and Parmesan. Sit back and relax while it bakes into a bubbling, cheesy masterpiece, and finish with dollops of herbaceous pesto.

What we send

- ½ lb pkg ready to heat shredded beef ^{3,4}
- ¾ oz Parmesan ²
- 3¾ oz mozzarella ²
- aluminum foil tray
- 7 oz ready to heat penne ^{1,4}
- 8 oz marinara sauce
- 2 oz basil pesto ²

What you need

- kosher salt & ground pepper

Tools

- microplane or grater

Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 31g, Carbs 57g,
Protein 41g



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!