Cheesy Baked Penne
with Meat Sauce

🕐 30-40min ✗ 2 Servings

Is there anything more comforting than a big skillet of baked pasta? We think not! Here, penne and hearty meat sauce come together in a cheesy marriage. Broiled until melted and bubbly, it's love at first sight. We've got you covered!

WHAT WE SEND
- ½ lb penne [1]
- garlic (use 2 large cloves)
- 1 pkg mozzarella [7]
- 10 oz ground beef
- Italian seasoning (use 2 tsp)
- 8 oz can tomato sauce

WHAT YOU NEED
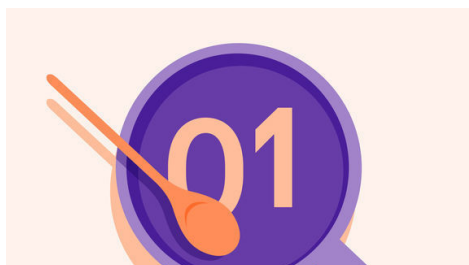- kosher salt & ground pepper
- olive oil

TOOLS
- medium saucepan
- box grater
- medium (10") ovenproof skillet

ALLERGENS
Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.
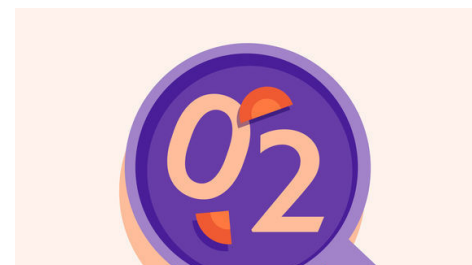
NUTRITION PER SERVING
Calories 1040kcal, Fat 50g, Carbs 98g, Proteins 52g

1. Cook pasta

Bring a medium saucepan of **salted water** to a boil. Add **penne** to boiling water and cook, stirring occasionally to prevent sticking, until al dente, about 8 minutes. Reserve **½ cup cooking water**, then drain well.

2. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Peel and finely chop **2 teaspoons garlic**. Coarsely shred **mozzarella** on the large holes of a box grater.
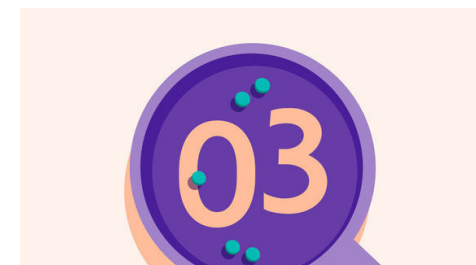
3. Brown meat

Heat **1 tablespoon oil** in a medium (10") ovenproof skillet over medium-high. Add **beef** and **a pinch each of salt and pepper** and cook, breaking up meat into large pieces, until browned and no longer pink, 3–5 minutes.
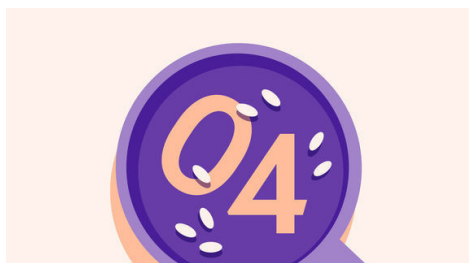
4. Simmer sauce

Add **chopped garlic** and **2 teaspoons Italian seasoning** to **beef**, and cook, stirring, until fragrant, about 1 minute. Stir in **tomato sauce** and **reserved cooking water**. Bring to a simmer, then remove from heat and stir in **pasta**. Season to taste with **salt** and **pepper**.
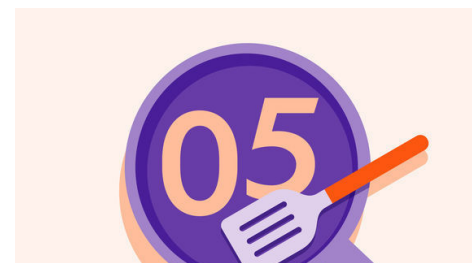
5. Broil & serve

Sprinkle **mozzarella** over **pasta**. Broil on top oven rack until **cheese** is melted and bubbling, 2–3 minutes (watch closely as broilers vary). Enjoy!
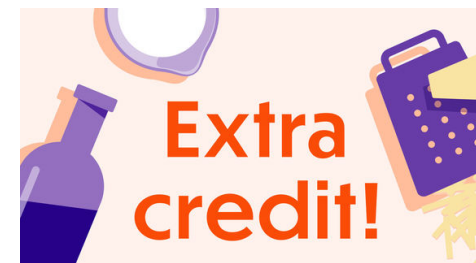
6. Add some veggies!

Sauté some spinach, mushrooms, or chopped broccoli, then fold into the pasta before broiling in step 5 for an added boost!