

MARLEY SPOON



Quick & Easy Beef Pastitsio

with Spinach Salad & Kalamata Dressing



30min



2 Servings

The Greek dish known as pastitsio combines ground beef, pasta, and a luscious béchamel sauce—all baked together to a golden finish. Our version comes together in about 30 minutes, and thanks to a warming blend of spices, it develops an incredible depth of flavor. One the side, we serve a tender baby spinach salad tossed in briny Kalamata olive dressing.

What we send

- 1 medium yellow onion
- 5 oz fontina cheese (use half)¹
- garlic (use 1 large clove)
- 4 oz elbow macaroni²
- 10 oz ground beef
- garam masala (use 1½ tsp)
- tomato paste (use 3 Tbsp)
- 1 oz Kalamata olives
- 3 oz baby spinach

What you need

- kosher salt & pepper
- neutral oil
- butter & 1¼ cups milk¹
- ¼ cup all-purpose flour²
- 1 large egg³
- red (or white) wine vinegar

Tools

- medium saucepan
- medium skillet

Allergens

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

Nutrition per serving

Calories 1170kcal, Fat 72g, Carbs 80g, Protein 51g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Bring a medium saucepan of **salted water** to a boil. Peel and finely chop **onion**. Finely chop **half of the fontina** (save rest for own use). Finely chop **1 teaspoon garlic**.



2. Cook pasta & onions

Add **pasta** to boiling water and cook until al dente, 8-9 minutes. Reserve **½ cup cooking water**, then drain pasta. Reserve saucepan for step 4. Meanwhile, heat **1 tablespoon oil** in a medium skillet over medium-high. Add **all but 1 tablespoon of the onions** and cook, stirring, until softened, 2-3 minutes.



3. Cook beef filling

Add **beef** and **chopped garlic** to skillet; cook, breaking meat into smaller pieces, until cooked through and fragrant, 6-8 minutes. Spoon off as much fat as possible. Add **1½ teaspoons garam masala** and **3 tablespoons tomato paste**; cook for 1 minute. Stir in **reserved cooking water**; season with **salt** and **pepper**. Cook until nearly evaporated, about 5 minutes. Remove from heat.



4. Make cheese sauce

Melt **2 tablespoons butter** in reserved saucepan over medium. Sprinkle **¼ cup flour** into saucepan and cook, whisking, 1 minute. Whisk in **1¼ cups milk** and cook, whisking constantly, until sauce is smooth and very thick, about 2 minutes. Off the heat, add **chopped fontina**, stirring until melted. Season with **salt** and **pepper** to taste. Stir in the **pasta** and **1 large egg**.



5. Bake pastitsio

Spoon **pasta and sauce** over **beef filling** in an even layer and bake on upper rack until bubbling and just beginning to brown, about 10 minutes. Switch oven to broil.



6. Make salad & serve

Coarsely chop **olives**, removing any pits if necessary. Transfer to a medium bowl with **remaining onions**. Add **1 tablespoon each of oil and vinegar** and season with **salt** and **pepper**. Add **spinach** and toss. Broil **pastitsio** on top oven rack until golden, 1-2 minutes (watch closely as broilers vary). Serve **pastitsio** with **salad** alongside. Enjoy!