

DINNERLY



Beef Pastitsio:

Double the Servings. Same Price.



30-40min



2 Servings

It's officially #sweaterweather! That means it's time to dish out our comfort food favorites like this Greek-inspired pastitsio. We bake elbow macaroni in a warm-spiced tomato sauce, toss in grass-fed ground beef, then top it off with a blanket of cheesy béchamel. You'll get enough food to make TWICE the servings! But pay the SAME low Dinnerly price! Super saver, indeed. (2p plan makes 4 servings; 4p plan makes 8 servings.)

WHAT WE SEND

- 1 medium yellow onion
- garlic
- ¾ oz piece Parmesan ⁷
- 10 oz pkg grass-fed ground beef
- 1 can tomato paste
- ras el hanout (use 2 tsp)
- 6 oz elbow macaroni ¹

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹
- 1¾ c milk ⁷
- 1 large egg ³

TOOLS

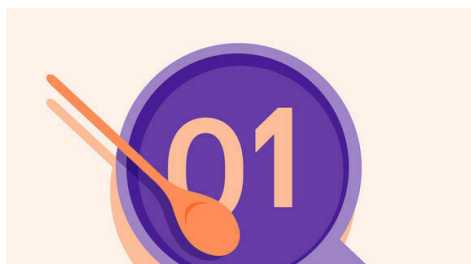
- microplane or grater
- large (12") ovenproof skillet
- rimmed baking sheet
- small saucepan

ALLERGENS

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

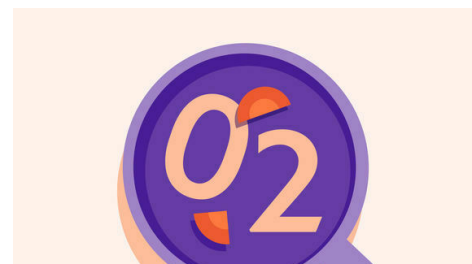
NUTRITION PER SERVING

Calories 690kcal, Fat 36g, Carbs 65g, Proteins 29g



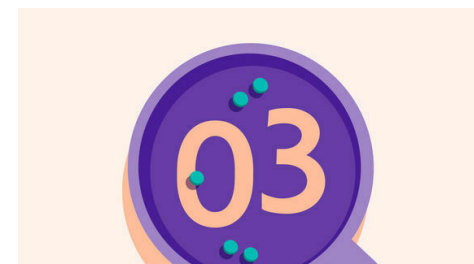
1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Coarsely chop **onion**. Finely chop **2 teaspoons garlic**. Finely grate **Parmesan**.



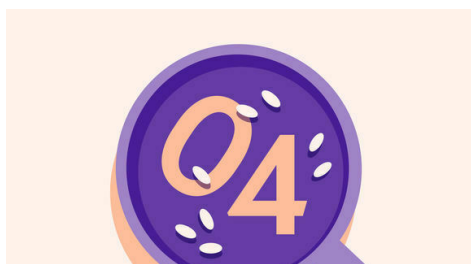
2. Cook onions & beef

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.



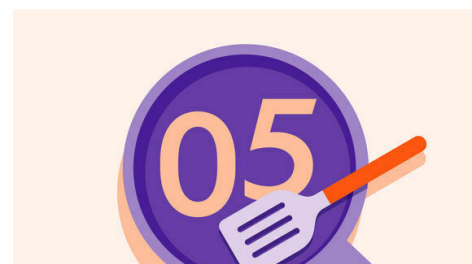
3. Assemble & bake

Add **tomato paste** and **2 teaspoons ras el hanout** to skillet with **onions and beef**, scraping up any browned bits from bottom. Stir in **4 cups water**; bring to a boil over high heat. Off the heat, stir in **macaroni** and **1 teaspoon salt** until combined. Place skillet on a rimmed baking sheet. Bake on upper rack, uncovered, until pasta is al dente and sauce is thickened, 10–15 minutes.



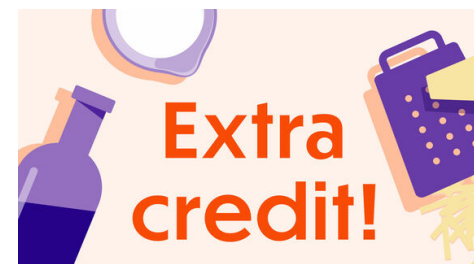
4. Make béchamel sauce

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 **1¾ cups milk**; bring to a boil. Reduce heat to medium-low; simmer, whisking, until sauce coats the 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 béchamel 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. No ovenproof skillet?

No ovenproof skillet? No problem! Combine the macaroni and beef in the skillet in step 3, then transfer to a medium (1½–2 qt) baking dish before baking.