



# PORK BOLOGNESE PASTA CASSEROLE

with Mozzarella Cheese and Spinach



HELLO

## PASTA CASSEROLE

This rich and cheesy pasta bake is perfect for a cold night and a hungry crowd.

PREP: 5 MIN | TOTAL: 45 MIN | CALORIES: 990



Spinach



Penne Pasta  
(Contains: Wheat)



Tuscan  
Heat Spice



Milk  
(Contains: Milk)



Panko Breadcrumbs  
(Contains: Wheat)



Mozzarella Cheese  
(Contains: Milk)



Ground Pork



Marinara Sauce



Chili Flakes

## START STRONG

You'll be cooking the pasta twice in this recipe, so make sure it's boiled until al dente before it gets baked. This way, the pasta will cook through perfectly and won't be overly soft.

## BUST OUT

- Medium pot
- Strainer
- Large pan
- Olive oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 1 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Penne Pasta 6 oz | 12 oz
- Ground Pork 10 oz | 20 oz
- Tuscan Heat Spice 1 TBSP | 1 TBSP
- Marinara Sauce 14 oz | 28 oz
- Milk 6.75 oz | 6.75 oz
- Spinach 2½ oz | 5 oz
- Chili Flakes 1 tsp | 1 tsp
- Mozzarella Cheese ½ Cup | 1½ Cup
- Panko Breadcrumbs ¼ Cup | ½ Cup

## WINE CLUB

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## 1 PREP

Adjust rack to upper position and preheat oven to 450 degrees. Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.**



## 4 MAKE SAUCE

Stir **marinara sauce**, **milk**, and **1 TBSP butter** into pan with **pork**. Bring to a boil, then stir in **chili flakes** (to taste) and half the **spinach**. (**TIP:** If you want more veg, stir in all the spinach!) Cook until spinach wilts, 2-3 minutes. Season with **salt** and **pepper**.



## 2 COOK PASTA

Once water boils, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-12 minutes. Drain.



## 5 TOSS PASTA

Stir drained **pasta** into pan with **sauce**. Taste and season with **salt** and **pepper**. (**TIP:** If your pan isn't ovenproof, transfer mixture to a baking dish.) Evenly sprinkle with **mozzarella** and **¼ cup panko** (we sent more). Drizzle with **1 TBSP olive oil**.



## 3 COOK PORK

Meanwhile, heat a drizzle of **olive oil** in a large pan over medium-high heat (use an ovenproof pan if you have one). Add **pork** and cook, breaking up meat into pieces, until browned and cooked through, 6-7 minutes. Season with **salt**, **pepper**, and **Tuscan Heat Spice**.



## 6 BAKE PASTA AND SERVE

Bake **pasta** until panko is browned, 12-15 minutes. Divide between plates and serve.

## VEG OUT!

For a vegetarian version, swap out the pork for cooked mushrooms or squash.

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