

Oven-Baked Romesco Beef & Ditali Pasta

with Spinach & Tomatoes

2 or 4 SERVINGS

⌚ 40 MINS: 10 MINS ACTIVE
30 MINS INACTIVE

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Ingredients*



10 oz Ground Beef or
20 oz for 4 servings



4 oz Grape Tomatoes
or ½ lb for
4 servings



2 Tbsps Crème
Fraîche or 4 Tbsps
for 4 servings



3 Tbsps Romesco
Sauce¹ or 6 Tbsps
for 4 servings



1 Single-Use
Aluminum Tray or
2 for 4 servings



6 oz Ditali Pasta or
¾ lb for 4 servings



2 Tbsps Dried
Currants or 4 Tbsps
for 4 servings



¼ cup Grated
Parmesan Cheese or
½ cup for 4 servings



2 Tbsps Sliced
Roasted Almonds or
¼ cup for 4 servings



3 oz Baby Spinach or
5 oz for 4 servings



1 Tbsp Capers or 2
Tbsps for 4 servings



1 8-oz can Tomato
Sauce or 2 for
4 servings



1 Tbsp Spanish Spice
Blend²



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¹ contains almonds ² Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the base

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- In the tray or among both trays if you're cooking 4 servings, combine the **spinach, tomato sauce, romesco sauce, tomatoes, capers, currants, and pasta**.
- Add **1 cup of water** to the tray or to each tray if you're cooking 4 servings. Season with salt and pepper; stir to combine.

2 Prepare the beef

- Add the **beef** (tearing into bite-sized pieces before adding) in an even layer. Season with salt, pepper, and **half the spice blend** (you will have extra) or **all the spice blend** if you're cooking 4 servings.

3 Bake the tray & serve your dish

- Tightly cover the tray with foil and bake 30 minutes, or until the pasta is tender and the beef is cooked through.
- Remove from the oven.
- Carefully remove the foil. Let stand at least 3 minutes.
- Stir in the **crème fraîche** until combined. Taste, then season with salt and pepper if desired.
- Serve the **baked tray** garnished with the **almonds and cheese**. Enjoy!



When you're finished, rinse and recycle the tray.



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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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