

# Oven-Baked Romesco Beef & Ditali Pasta

with Spinach & Tomatoes

4 SERVINGS

⌚ 40 MINS: 10 MINS ACTIVE  
30 MINS INACTIVE

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## Ingredients\*



18 oz Ground Beef



½ lb Grape  
Tomatoes



4 Tbsps Crème  
Fraîche



6 Tbsps Romesco  
Sauce<sup>1</sup>



2 Single-Use  
Aluminum Trays



¾ lb Ditali Pasta



4 Tbsps Dried  
Currants



½ cup Grated  
Parmesan Cheese



¼ cup Sliced  
Roasted Almonds



5 oz Baby Spinach



2 Tbsps Capers



2 8-oz cans Tomato  
Sauce



1 Tbsp Spanish Spice  
Blend<sup>2</sup>



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<sup>1</sup> contains almonds    <sup>2</sup> 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.
- Between the two trays, evenly divide the **spinach**, **tomato sauce**, **romesco sauce**, **tomatoes**, **capers**, **currants**, and **pasta**.
- Add **1 cup of water** to each tray. 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 to each tray. Season with salt, pepper, and the **spice blend**.

### 3 Bake the trays & serve your dish

- Tightly cover the trays 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.
- Evenly divide the **crème fraîche** between the trays; stir until combined. Taste, then season with salt and pepper if desired.
- Serve the **baked trays** 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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