



One-Pot Cheeseburger Pasta

WITH CHEDDAR AND GREEN ONIONS

One-Pan Family Meal



Prep & Cook Time
30-40 MIN

Cook Within
5 DAYS

You Will Need
Olive Oil, Salt, Pepper
Large Oven-Safe Non-Stick Pan

Ingredients
2 Green Onions
2 Roma Tomatoes
12 oz. Marinara Sauce
16 oz. Cooked Gemelli Pasta
1 fl. oz. Brewpub Style Mustard
.96 oz. Ketchup
4 oz. Shredded Cheddar Cheese
4 Garlic Cloves
1 Yellow Onion
16 oz. Ground Beef

Difficulty Level
INTERMEDIATE

Spice Level
NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/17532

**Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.*

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Preheat the broiler



1. Prepare the Ingredients

- Core **tomatoes** and cut into ½" dice.
- Trim and thinly slice **green onions**.
- Halve and peel **onion**. Cut halves into ¼" dice.
- Mince **garlic**.



2. Cook the Beef

- Place a large oven-safe non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **ground beef** and **onion** to hot pan. Break up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Carefully drain excess fat from pan, if desired. Stir in **garlic**, **ketchup**, **mustard**, and ½ tsp. **salt**. Cook until garlic is fragrant, 30-60 seconds.



3. Add the Sauce

- Add **marinara**, ½ tsp. **salt**, and ¼ tsp. **pepper** to hot pan. Bring to a simmer.
- Once simmering, cook until slightly thickened, 4-6 minutes.



4. Add the Pasta

- Stir **pasta**, **tomatoes**, and ¼ tsp. **salt** into pan until combined. Bring to a simmer again.
- Once simmering, sprinkle **shredded cheese** evenly on pasta. Remove from burner.



5. Broil and Finish the Dish

- Place pan under hot broiler and broil until **cheese** is melted, 1-2 minutes.
- *Don't text and broil! Keep an eye on broiler as cheese may burn.*
- Carefully remove from broiler. *Pan handle will be hot! Use an oven mitt.*
- Plate dish as pictured on front of card, garnishing with **green onions**. Bon appétit!