



One-Pot Ziti Bolognese

WITH BEEF AND MUSHROOMS

4-Serving
Family Meal



Prep & Cook Time

20-30 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper
Large Non-Stick Pan

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

16 oz. Marinara Sauce
2 Garlic Cloves
1 tsp. Italian Seasoning Blend
1 oz. Shredded Parmesan Cheese
16 oz. Cooked Ziti Pasta
1 Yellow Onion
.9 oz. Butter
16 oz. Ground Beef
1 tsp. Garlic Salt
4 oz. Cremini Mushrooms

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/20054

*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



1. Prepare the Ingredients

- Cut **mushrooms** into 1/4" slices.
- Halve and peel **onion**. Cut halves into 1/4" dice.
- Mince **garlic**.



2. Cook the Beef

- Place a large non-stick pan over medium-high heat. Add **ground beef**, 1/4 tsp. **salt**, and 1/4 tsp. **pepper** to hot pan. Break up beef until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- *Drain excess fat from pan, if desired.* Transfer beef to a plate. Reserve pan; no need to wipe clean.



3. Cook the Vegetables

- Return pan used to cook beef to medium heat and add 2 tsp. **olive oil**.
- Add **onion, garlic, mushrooms**, 1/4 tsp. **salt**, and 1/4 tsp. **pepper** to hot pan. Stir occasionally until browned, 4-6 minutes.



4. Make the Sauce

- Add **marinara, Italian seasoning, garlic salt**, a pinch of **pepper**, **cooked ground beef**, and 1/2 cup **water** to pan.
- Bring to a simmer. Once simmering, cover, and cook until slightly thickened, 6-8 minutes.



5. Add Pasta and Finish Dish

- Uncover hot pan and add **pasta** and **butter**. Stir until combined and heated through, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing with **cheese**. Bon appétit!