

DINNERLY



Cheesy Beef Pasta Bake with Thyme and Zucchini



30-40 minutes



4 Servings

This heartwarming cheesy bake has the whole family written on it. Simply cook pasta, simmer a rich beef sauce and bake with zucchini rounds until golden perfection.

WHAT WE SEND

- 100g English smoked cheese ⁷
- 4 vegetable stock cubes
- thyme
- 2 zucchini
- beef mince
- 400g macaroni pasta ¹

WHAT YOU NEED

- balsamic vinegar ¹⁷
- garlic clove
- olive oil
- sugar
- tomato paste

TOOLS

- baking dish
- baking paper
- box grater
- large saucepan
- oven tray

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 870kcal, Fat 36.9g, Carbs 76.6g, Proteins 53.9g



1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Bring a large saucepan of salted water to the boil for the pasta. Crush or finely chop **3 garlic cloves**. Pick the **thyme** leaves, discarding the stems (see Make it yours). Thickly slice the **zucchini** on an angle. Coarsely grate the **cheese**.



2. Cook pasta

Cook the **pasta** in the pan of boiling water for 6-8 mins until al dente. Reserve **500ml (2 cups) cooking water** in a heatproof jug, then drain the pasta. Crumble the **stock cubes** into the cooking water and stir to dissolve.



3. Make sauce

Meanwhile, heat **2 tbs olive oil** in a large deep frypan over high heat. Cook the **beef mince, garlic** and **thyme**, breaking up the lumps with a spoon, for 5 mins or until browned. Add **stock, 80ml (1/3 cup) tomato paste, 2 tbs balsamic vinegar** and **2 tsp sugar**. Bring to the boil, then reduce the heat to medium and cook for 2 mins or until reduced slightly.



4. Assemble pasta bake

Taste the **sauce**, then season with **salt and pepper**. Add the **pasta** and **half the cheese**, stir to combine, then transfer the mixture to a large baking dish. Scatter over the **remaining cheese**. Put the **zucchini** on the lined tray, season with **salt and pepper** and drizzle with **1 tbs olive oil**. Toss to coat.




5. Bake and serve up

Bake the **pasta** on an upper shelf and the **zucchini** on a lower shelf of the oven for 10 mins or until the cheese is melted and golden and the zucchini is tender. Stand the **pasta bake** for 5 mins to rest, then divide among plates with the **zucchini** and enjoy!



6. Make it yours

Reserve a thyme sprig or two if you like the rustic look in our pic, then scatter over the bake at the end to serve!

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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 Packed in Australia
from at least 50%
Australian ingredients