








Sunday Sauce Pork Pasta with Rigatoni

30 Minutes

 Swap	 Swap	 Swap
		
Ground Beef 250 g 500 g	Beyond Meat® 2 4	Mild Italian Sausage 250 g 500 g

Customized Protein

+ Add

Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



- | | |
|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
|  |  |
| Ground Pork
250 g 500 g | Rigatoni
170 g 340 g |
|  |  |
| Mirepoix
113 g 227 g | Crushed Tomatoes with Garlic and Onion
1 2 |
|  |  |
| Parsley
7 g 7 g | Parmesan Cheese, shredded
¼ cup ½ cup |
|  |  |
| Italian Breadcrumbs
4 tbsp 8 tbsp | Italian Seasoning
4.3 g 8.6 g |
|  |  |
| Tomato Sauce Base
2 tbsp 4 tbsp | Basil Pesto
¼ cup ½ cup |
|  | |
| Sweet Bell Pepper
1 2 | |

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. *Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

Pantry items | Sugar, oil, salt, pepper

Cooking utensils | Colander, large bowl, large non-stick pan, large pot, measuring cups, measuring spoons

1



Prep

- Before starting, wash and dry all produce.
- Bring a large pot of **salted water** to a boil over high.
- Meanwhile, roughly chop **parsley**.
- Core, then cut **pepper** into ¼-inch pieces.

2



Make meatballs

Swap | **Ground Beef**

Swap | **Beyond Meat®**

Swap | **Mild Italian Sausage**

- In a large bowl, combine **pork, garlic puree, Italian breadcrumbs, half the Italian Seasoning, half the pesto, half the Parmesan** and ¼ tsp (½ tsp) **salt**. Season with **pepper**.
- Roll **mixture** into 12 (24) equal-sized **meatballs**.

3



Cook rigatoni

- To the **boiling water**, add **rigatoni**. Cook for 12-13 min, stirring occasionally, until tender but still firm to the bite.
- Reserve ⅓ cup (⅔ cup) **pasta water**.
- Strain **rigatoni**, then return to the pot, off heat.

4



Cook meatballs

- Meanwhile, heat a large non-stick pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **meatballs**. Pan-fry for 2-3 min, turning often, until browned on all sides. (**TIP:** Don't overcrowd the pan; pan-fry the meatballs in two batches if needed, using 1 tbsp oil per batch.)
- Add **mirepoix** and **peppers**. Cook for 2-3 min, stirring often, until tender-crisp.

5



Make Sunday sauce

- To the pan with **meatballs**, add **crushed tomatoes, reserved pasta water, tomato sauce base, remaining Italian Seasoning, remaining pesto** and ½ tsp (1 tsp) **sugar**. Season with **salt** and **pepper**.
- Cook for 2-3 min, stirring often, until **sauce** thickens slightly and **meatballs** are cooked through.**

6



Finish and serve

- Divide **rigatoni** between bowls.
- Top with **meatballs** and **sauce**.
- Sprinkle **parsley** and **remaining Parmesan** over top.

Measurements within steps | **1 tbsp** (2 tbsp) **oil**

2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Make meatballs

Swap | **Ground Beef**

If you've opted to get **beef**, prep and cook in the same way the recipe instructs you to prep and cook the **pork**.**

2 | Make Beyond Meat® meatballs

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prep and cook the same way the recipe instructs you to prep and cook **pork**.**

2 | Make meatballs

Swap | **Mild Italian Sausage**

If you've opted to get **sausage**, prep and cook in the same way the recipe instructs you to prep and cook the **pork**.**

** Cook to a minimum internal temperature of 165°F.