



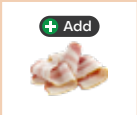
That's Amore! Ricotta Rigatoni Al Forno

with Spinach and Mozzarella

Date Night

Spicy

30 Minutes



Bacon Strips

100 g | 200 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)



Ricotta Cheese
100 g | 200 g



Rigatoni
170 g | 340 g



Sweet Bell Pepper
1 | 2



Baby Spinach
56 g | 113 g



Garlic, cloves
3 | 6



Crushed Tomatoes with Garlic and Onion
1 | 2



Mozzarella Cheese, shredded
3/4 cup | 1 1/2 cups



Vegetable Broth Concentrate
1 | 2



Garlic Salt
4 g | 8 g



Chili Flakes
4 g | 8 g



Parsley
7 g | 7 g

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 | Oil, sugar, salt, pepper

Cooking utensils | Colander, large pot, medium oven-proof pan, measuring spoons,

1



Prep

- Before starting, preheat the broiler to high. Wash and dry all produce.
- Bring a large pot of salted water to a boil.
- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Peel, then mince or grate **garlic**.
- Roughly chop **parsley**.
- Roughly chop **spinach**.
- To the **ricotta** container, add ¼ **tsp** (½ tsp) **garlic salt** and ¼ **tsp** (½ tsp) **chili flakes**. (TIP: Use less chili flakes for a milder dish and more chili flakes if you like a kick!)
- Season with **pepper**, then stir to combine.

4



Make sauce

- To the pan with **peppers**, add **garlic** and **remaining garlic salt**, then season with **pepper**. Cook for 30 sec, stirring often, until fragrant.
- Add crushed **tomatoes**, **broth concentrate** and ½ **tsp** (1 tsp) **sugar**. Bring to a simmer, then reduce heat to medium-low.
- Cook for 5-8 min, stirring occasionally, until **sauce** thickens slightly.

2



Cook rigatoni

+ Add | Bacon Strips

- To the boiling water, add **rigatoni**. Cook uncovered for 10-13 min, stirring occasionally, until tender.
- Reserve ¼ **cup** (½ cup) **pasta water**, then drain **rigatoni**.

5



Assemble and broil rigatoni

- To the pan with **sauce**, add **rigatoni**, **spinach**, **reserved pasta water** and **half the mozzarella**.
- Season with **salt** and **pepper**, then toss to combine. (NOTE: If you don't have an oven-proof pan, transfer to an 8x8-inch baking dish for 2 servings, or a 9x13-inch baking dish for 4 servings.)
- Sprinkle with **remaining mozzarella**, then dollop **seasoned ricotta** over top.
- Broil in the **middle** of the oven for 3-5 min, until **cheese** is golden.

3



Cook peppers

- Meanwhile, heat a medium oven-proof pan (large oven-proof pan for 4 servings) over medium.
- When the pan is hot, add 1 **tbsp** (2 **tbsp**) **oil**, then **peppers**. Season with **salt** and **pepper**.
- Cook for 3-4 min, stirring occasionally, until tender.

6



Finish and serve

+ Add | Bacon Strips

- Let **rigatoni al forno** cool for 5 min.
- Divide between plates.
- Sprinkle **parsley** over top.
- Sprinkle with **remaining chili flakes**, if you like.

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 | Cook rigatoni and bacon

+ Add | Bacon Strips

If you've opted to add **bacon**, heat a large non-stick pan over medium. When hot, add **bacon**. Cook for 5-7 min, flipping occasionally, until crispy.** Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside.

6 | Finish and serve

+ Add | Bacon Strips

Roughly crumble **bacon** over plated **pasta**.

** Cook to a minimum internal temperature of 160°F.