



# Beefy Sicilian Mushroom Rigatoni

with Chive Cream Sauce

Quick 30 Minutes



Ground Beef



Mushrooms



Rigatoni



Italian Seasoning



Sour Cream



Parmesan Cheese



Baby Tomatoes



Beef Broth Concentrate



Lemon



Chives

HELLO CHIVES

Add a delicate onion flavour to your pasta with this bright green herb!

## Start here

Before starting, wash and dry all produce.

## Bust Out

Colander, microplane/zester, measuring spoons, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Mushrooms	113 g	227 g
Rigatoni	170 g	340 g
Italian Seasoning	1 tbsp	2 tbsp
Sour Cream	6 tbsp	12 tbsp
Parmesan Cheese	¼ cup	½ cup
Baby Tomatoes	113 g	227 g
Beef Broth Concentrate	1	2
Lemon	1	1
Chives	7 g	7 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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### 1 Prep

Add **10 cups water** and **2 tsp salt** to a large pot (use the same for 4 ppl). Cover and bring to a boil over high heat. While the **water** comes to a boil, halve the **tomatoes**. Thinly slice the **mushrooms**. Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut any **remaining lemon** into wedges. Thinly slice the **chives**.



### 2 Cook mushrooms

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **mushrooms**. Cook, stirring occasionally, until softened, 5-6 min. Season with **salt** and **pepper**. Transfer the **mushrooms** to a plate and set aside.



### 3 Cook rigatoni and start sauce

Add **rigatoni** to the pot of **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. While the **rigatoni** cooks, heat the same large non-stick pan over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef** and **Italian Seasoning**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. \*\* Season with **salt** and **pepper**.



### 4 Finish sauce

Remove pan from the heat and add **sour cream**, **broth concentrate**, **mushrooms**, **lemon juice**, **½ tsp lemon zest** (dbl for 4 ppl), **tomatoes** and **half the chives**. Return the pan to heat over medium-low. Cook, stirring often, until the **sauce** thickens slightly, 1-2 min.



### 5 Finish pasta

When **rigatoni** is tender, reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return the **rigatoni** to same pot, off heat. Add **2 tbsp butter** (dbl for 4 ppl) and the **reserved pasta water**, stir until **butter** is melted and **rigatoni** is coated.



### 6 Finish and serve

Divide the **rigatoni** between bowls. Top with the **sauce**. Sprinkle **Parmesan** and **remaining chives** over top. Squeeze over a **lemon wedge**, if desired.

## Dinner Solved!