



Bocconcini Salad

with Rigatoni, Almonds and Basil Pesto

Veggie

35 Minutes



Bocconcini Cheese



Basil Pesto



Rigatoni



Almonds, sliced



Baby Heirloom Tomatoes



Zucchini



Balsamic Vinegar



Parsley



Red Onion



Basil

HELLO BOCCONCINI

Miniature versions of fresh mozzarella balls!

Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Bust Out

Baking sheet, measuring cups, measuring spoons, colander, large bowl, whisk, large pot

Ingredients

	2 Person	4 Person
Bocconcini Cheese	100 g	200 g
Basil Pesto	¼ cup	½ cup
Rigatoni	170 g	340 g
Almonds, sliced	28 g	56 g
Baby Heirloom Tomatoes	113 g	227 g
Zucchini	200 g	400 g
Balsamic Vinegar	1 tbsp	2 tbsp
Parsley	7 g	14 g
Red Onion	113 g	226 g
Basil	7 g	14 g
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

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. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. While the **water** comes to a boil, cut the **zucchini** in half lengthwise, then into ½-inch thick half-moons. Halve, peel, then thinly slice the **onion**.



2

Broil veggies
Add **onions, zucchini** and **1 tbsp oil** (dbl for 4 ppl) to a baking sheet. Season with **salt** and **pepper**, then toss to combine. Broil in the **middle** of the oven, stirring halfway through cooking, until charred, 8-10 min.



3

Marinate tomatoes and bocconcini
Roughly chop the **parsley**. Halve the **tomatoes**. Cut **bocconcini** into quarters. Whisk together **vinegar, 1 tbsp oil, ¼ tsp salt** and **¼ tsp sugar** (dbl all for 4 ppl) in a large bowl. Add the **bocconcini, parsley** and **tomatoes**, then toss to combine and set aside.



4

Cook pasta

Add **pasta** to the large pot with **boiling water**. Cook, uncovered, until **pasta** is tender, 10-12 min. When **pasta** is tender, reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return to same pot, off heat.



5

Toss pasta

Add the **reserved pasta water, 2 tbsp butter** (dbl for 4 ppl), **roasted veggies** and **pesto** to the large pot with the **pasta**. Toss to combine.



6

Finish and serve

Divide the **pasta** between bowls. Top with the **marinated tomatoes** and **bocconcini**. Sprinkle with **almonds**. Tear the **basil** over top.

Dinner Solved!