



Bocconcini Salad

with Rigatoni, Almonds and Basil Pesto

Veggie 30 Minutes



-  Bocconcini Cheese
-  Basil Pesto
-  Rigatoni
-  Almonds, sliced
-  Baby Heirloom Tomatoes
-  Zucchini
-  Balsamic Vinegar
-  Red Onion
-  Parsley

HELLO BOCCONCINI
Miniature versions of fresh mozzarella balls!

Start here

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

Bust out

Baking sheet, colander, measuring spoons, large bowl, measuring cups, 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	2 tbsp	4 tbsp
Red Onion	113 g	226 g
Parsley	7 g	7 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 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.

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1 Prep

Add **10 cups water** and **1 tbsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. While **water** comes to a boil, halve **zucchini** lengthwise, then cut into ½-inch-thick half-moons. Peel, then cut **onion** into ¼-inch slices.



2 Broil veggies

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



3 Marinate tomatoes and bocconcini

Halve **tomatoes**. Cut **bocconcini** into quarters. Whisk together **vinegar**, **¼ tsp salt** and **¼ tsp sugar** (dbl both for 4 ppl) in a large bowl. Add **bocconcini** and **tomatoes**, then toss to combine. Set aside.



4 Cook rigatoni

Add **rigatoni** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return **rigatoni** to the same pot, off heat.



5 Toss pasta salad

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



6 Finish and serve

Divide **rigatoni** between bowls. Top with **marinated tomatoes** and **bocconcini**. Sprinkle with **almonds**. Tear **parsley** over top.

Dinner Solved!