



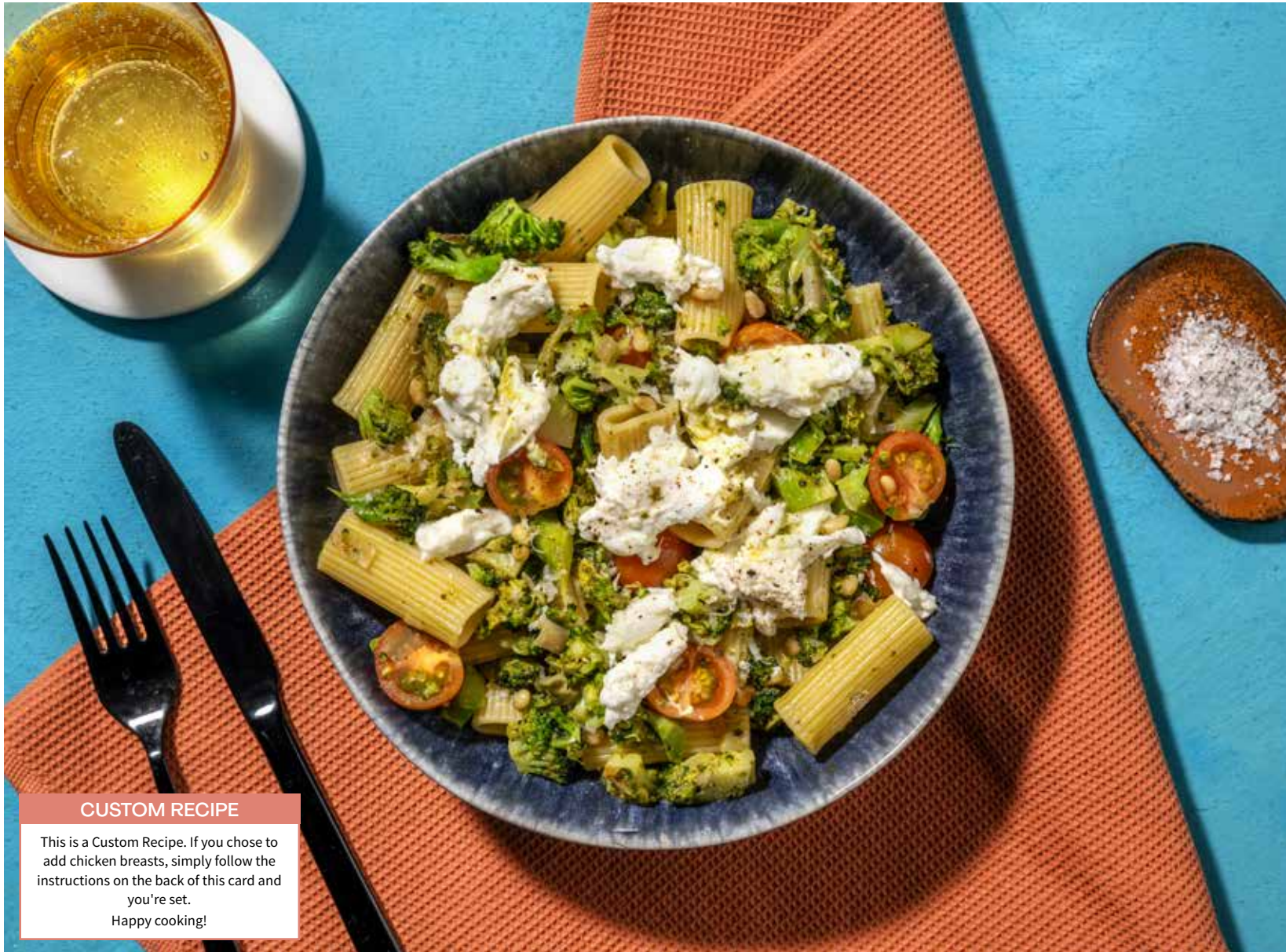
Broccoli Pesto Pasta

with Marinated Mozzarella

Veggie

Quick

25 Minutes



Rigatoni



Chicken Breasts



Italian Seasoning



Red Wine Vinegar



Fresh Mozzarella



Broccoli, florets



Basil Pesto



Shallot



Garlic, cloves



Parmesan Cheese, shredded



Baby Tomatoes



Pine Nuts

CUSTOM RECIPE

This is a Custom Recipe. If you chose to add chicken breasts, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO MOZZARELLA

This creamy cheese takes pasta from simple to luxurious!

Start here

Before starting, wash and dry all produce.

Bust out

Medium bowl, colander, measuring spoons, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Rigatoni	170 g	340 g
Chicken Breasts ♦	2	4
Italian Seasoning	1 tbsp	2 tbsp
Red Wine Vinegar	1 tbsp	2 tbsp
Fresh Mozzarella	125 g	250 g
Broccoli, florets	227 g	454 g
Basil Pesto	¼ cup	½ cup
Shallot	50 g	100 g
Garlic, cloves	2	4
Parmesan Cheese, shredded	¼ cup	½ cup
Baby Tomatoes	113 g	227 g
Pine Nuts	28 g	56 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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.

Contact

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1 Boil water and marinate mozzarella

- Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, rip or tear **mozzarella** into bite-sized pieces into a medium bowl.
- Add **1 tbsp oil** (dbl for 4 ppl), **Italian Seasoning** and **vinegar**. Season with **salt** and **pepper**, then toss to combine.



4 Start sauce

- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add **2 tbsp oil** (dbl for 4 ppl), then **pine nuts, shallots** and **garlic**. Season with **salt** and **pepper**. Cook, stirring often, until **pine nuts** are slightly toasted and **shallots** have softened, 3-4 min.
- Increase heat to medium-high. Add **broccoli**. Season with **salt** and **pepper**. Cook, stirring often, until **broccoli** is tender-crisp, 4-5 min.



2 Prep

- Finely chop **broccoli**.
- Peel, then cut **shallot** into ¼-inch pieces.
- Peel, then mince or grate **garlic**.
- Halve **tomatoes**.

If you've opted to add **chicken breasts**, pat **chicken** dry with paper towels. Cut into 1-inch pieces on a separate cutting board.



5 Finish sauce

- Add **pesto** and **reserved pasta water** to the pan. Bring to a simmer, then reduce heat to medium, stirring until combined, 1-2 min.



3 Cook rigatoni

- Add **rigatoni** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **½ cup pasta water** (dbl for 4 ppl), then drain and return **rigatoni** to the same pot, off heat.

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Cook, stirring often, until golden-brown and cooked through, 4-5 min per side.** Transfer **chicken** to a plate. Set aside. Use the same pan to start **sauce** in step 4.



6 Finish and serve

- Add **sauce, Parmesan** and **tomatoes** to the pot with **rigatoni**. Stir to combine.
- Divide **pasta** between bowls. Top with **marinated mozzarella**.

Dinner Solved!