



Cheesy Baked Sausage Rigatoni with Roasted Veggies

Family Friendly

40 Minutes



Mild Italian Sausage,
uncased



Rigatoni



Crushed Tomatoes



Shallot



Garlic, cloves



Sweet Bell Pepper



Zucchini



Mozzarella Cheese,
shredded



Parmesan Cheese,
Shredded



Parsley



Cream Sauce Spice
Blend

HELLO MOZZARELLA

This creamy cheese takes pasta from simple to luxurious!

Start here

- Before starting, preheat the oven to 450°F.
- 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.
- Wash and dry all produce.

Bust out

Baking sheet, colander, measuring spoons, parchment paper, measuring cups, large pot, large non-stick pan, 8x8-inch baking dish

Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Rigatoni	170 g	340 g
Crushed Tomatoes	370 ml	740 ml
Shallot	50 g	100 g
Garlic, cloves	2	4
Sweet Bell Pepper	160 g	320 g
Zucchini	200 g	400 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Parmesan Cheese, shredded	¼ cup	½ cup
Parsley	7 g	14 g
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

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



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.

2



Prep veggies

While **rigatoni** cooks, core, then cut **pepper** into ¼-inch pieces. Halve **zucchini** lengthwise, then cut into ¼-inch half-moons. Peel, then cut **shallot** into ¼-inch pieces. Peel, then mince or grate **garlic**. Roughly chop **parsley**.

3



Cook veggies and sausage

Add **zucchini**, **peppers** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to combine. Roast in the **middle** of the oven until golden-brown, 6-8 min. While **veggies** roast, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **sausage** and **shallots**. Season with **salt** and **pepper**. Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min. **

4



Make sauce

Add **garlic** and **Cream Sauce Spice Blend** to the pan with **sausage**. Cook, stirring often, until **garlic** is fragrant, 1-2 min. Add **crushed tomatoes** and **reserved pasta water**. Season with **salt** and **pepper**, then stir to combine. Bring to a boil. Once boiling, remove the pan from heat.

5



Bake rigatoni

Add **sauce**, **veggies** and **half the mozzarella** to the pot with **rigatoni**. Season with **salt** and **pepper**, to taste, then stir to combine. Lightly oil an 8x8-inch baking dish (9x13-inch for 4 ppl). Transfer **rigatoni** to the baking dish. Sprinkle **remaining mozzarella** over top, then **Parmesan**. Bake in the **middle** of the oven until **cheese** is golden-brown and **sauce** is slightly thickened, 8-10 min.

6



Finish and serve

Let **baked rigatoni** cool slightly, 2-3 min. Divide **baked rigatoni** between plates. Sprinkle **parsley** over top.

Dinner Solved!