

Creamy Beef Rigatoni

with Sun-Dried Tomato Pesto, Kale and Parmesan

Quick

25 Minutes



Ground Beef



Rigatoni



Sun-Dried Tomato Pesto



Shallot



Kale chopped



Sour Cream



Cream Cheese



Parmesan Cheese, shredded

HELLO KALE

This hearty veg comes in many colours, ranging from dark green to different shades of purple, red and pink!

Start here

Before starting, wash and dry all produce.

Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Rigatoni	170 g	340 g
Sun-Dried Tomato Pesto	½ cup	1 cup
Shallot	50 g	100 g
Kale, chopped	113 g	227 g
Sour Cream	3 tbsp	6 tbsp
Cream Cheese	86 g	172 g
Parmesan Cheese, shredded	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 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.

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1 Prep

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. While **water** boils, peel, then thinly slice **shallot**.



2 Cook kale

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then **shallots** and **kale**. Cook, stirring occasionally, until **kale** has softened, 3-4 min. Season with **salt** and **pepper**. Transfer **cooked kale and shallots** to a plate and set aside.



3 Cook beef and rigatoni

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



4 Drain rigatoni

When **rigatoni** is tender, reserve **½ cup pasta water** (dbl for 4 ppl). Drain and return **rigatoni** to the same pot, off heat.



5 Finish rigatoni

Add **sour cream**, **beef**, **kale mixture**, **cream cheese**, **pesto**, **reserved pasta water** and **2 tbsp butter** (dbl for 4 ppl) to the large pot with **rigatoni**. Return the pot to the stove over medium-low. Cook, stirring often until, **sauce** thickens slightly, 1-2 min.



6 Finish and serve

Divide **creamy beef rigatoni** between bowls. Sprinkle **Parmesan** over top.

Dinner Solved!