



Creamy Pesto and Pork Pasta

with Spinach and Parmesan

Optional Spice

30 Minutes



Ground Pork



Rigatoni



Zucchini



Baby Spinach



Onion, chopped



Garlic Puree



Chicken Broth Concentrate



Basil Pesto



Parmesan Cheese, shredded



Chili Flakes



All-Purpose Flour

HELLO RIGATONI

Larger than penne and ziti but packs the perfect chew for hearty pastas!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 6:

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

Bust Out

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

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Rigatoni	170 g	340 g
Zucchini	200 g	400 g
Baby Spinach	56 g	113 g
Onion, chopped	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Basil Pesto	½ cup	1 cup
Parmesan Cheese, shredded	¼ cup	½ cup
Chili Flakes 🌶️	1 tsp	1 tsp
All-Purpose Flour	1 tbsp	2 tbsp
Milk*	½ cup	1 cup
Oil*		
Salt and Pepper*		

* Pantry items

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

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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Cook rigatoni

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



Cook pork and veggies

Heat the same pan over medium. Add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min. **** Add onions**. Cook, stirring occasionally until softened, 3-4 min. Add **flour** and **garlic puree**, then stir to combine, 1 min.



Prep

While **rigatoni** cooks, roughly chop **spinach**. Cut **zucchini** into ½-inch pieces.



Make sauce

Add **½ cup milk** (dbl for 4 ppl) and **broth concentrate** to the **pork** and **veggies**. Bring to a simmer and cook, stirring often, until **sauce** thickens slightly, 1-2 min. Add **zucchini** and **spinach**. Cook, stirring often, until **spinach** wilts, 1-2 min. Season with **salt** and **pepper**.



Cook zucchini

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **zucchini**. Cook, stirring occasionally, until tender-crisp, 3-4 min. Season with **salt** and **pepper**, then transfer to a plate.



Finish and serve

Add **sauce**, **reserved pasta water** and **pesto** to the large pot with **rigatoni**. Stir to combine. Divide the **creamy pesto and pork pasta** between bowls. Sprinkle **Parmesan** and **¼ tsp chili flakes** over top. (**NOTE:** Reference Heat Guide.)

Dinner Solved!