



Creamy Pesto Cheese Rigatoni

with Crispy Bacon and Veggies

Family Friendly

25-35 Minutes



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!



Rigatoni



Chicken Breasts



Bacon Strips



Basil Pesto



Shallot



Parmesan Cheese, shredded



Cream



Sweet Bell Pepper



Corn Kernels



Cream Sauce Spice Blend

HELLO RIGATONI

The ridges on rigatoni are perfect for catching sauce!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, slotted spoon, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Rigatoni	170 g	340 g
Chicken Breasts ♦	2	4
Bacon Strips	100 g	200 g
Basil Pesto	¼ cup	½ cup
Shallot	50 g	100 g
Parmesan Cheese, shredded	¼ cup	½ cup
Cream	56 ml	113 ml
Sweet Bell Pepper	160 g	320 g
Corn Kernels	113 g	227 g
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Salt and Pepper*		

* Pantry items

** Cook chicken and pork to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively.

♦ 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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Cook rigatoni

- Add **10 cups hot water** and **1 tbsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Add **rigatoni** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **¼ cup pasta water** (dbl for 4 ppl).
- Drain and return **rigatoni** to the same pot, off heat.



Cook veggies

- Heat the pan with **reserved bacon fat** over medium-high.
- When hot, add **corn**. Cook, stirring occasionally, until softened, 2-3 min.
- Add **peppers** and **shallots**. Cook, stirring occasionally, until softened, 3-4 min. Season with **salt** and **pepper**.
- Sprinkle **Cream Sauce Blend** over top. Cook, stirring constantly, until **veggies** are coated, 1 min.



Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Peel, then thinly slice **shallot**.

If you've opted to add **chicken breasts**, pat **chicken** dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil**, then **chicken**. (NOTE: Cook chicken in 2 batches for 4 ppl, using ½ tbsp oil per batch.) Pan-fry until golden-brown, 1-2 min per side. Transfer **chicken** to an unlined baking sheet. Roast in the **middle** of the oven until cooked through, 8-10 min.** Use the same pan to cook **bacon** in step 3.



Finish pasta

- Add **pesto** and **reserved pasta water** to the pan with **veggies**. Cook, stirring occasionally, until slightly thickened, 2-3 min.
- Add **veggie mixture**, **cream**, **half the bacon** and **half the Parmesan** to the pot with **rigatoni**. Stir to combine.



Cook bacon

- Cut **bacon** into 1-inch pieces.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **bacon** to the dry pan. Cook, stirring occasionally, until crispy, 7-9 min.**
- Remove the pan from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate.
- Carefully discard **all but 1 tbsp bacon fat** (dbl for 4 ppl) from the pan.



Finish and serve

- Divide **rigatoni** between bowls.
- Sprinkle **remaining Parmesan** and **remaining bacon** over top.

Thinly slice **chicken**. Top **rigatoni** with **chicken**.

Dinner Solved!