



Creamy Pesto Pork Rigatoni

with Spinach and Parmesan

30 Minutes



Pork Strips



Rigatoni



Garlic



Chicken Broth Concentrate



Basil Pesto



Baby Spinach



Parmesan Cheese



Chili Flakes



All-Purpose Flour



Onion, chopped

HELLO RIGATONI

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

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 6 (dbl for 4 ppl):

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

Bust Out

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

Ingredients

	2 Person	4 Person
Pork Strips	340 g	680 g
Rigatoni	170 g	340 g
Garlic	6 g	12 g
Chicken Broth Concentrate	1	2
Basil Pesto	¼ cup	½ cup
Baby Spinach	56 g	113 g
Parmesan Cheese	¼ cup	½ cup
Chili Flakes 🌶️	¼ tsp	½ tsp
All-Purpose Flour	1 tbsp	2 tbsp
Onion, chopped	56 g	113 g
Milk*	½ cup	1 cup
Oil*		

Salt and Pepper*

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°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** in 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. Drain and return the **rigatoni** to same pot.



Start sauce

Add the **onions** and **garlic** to the pan with the **pork**. Cook, stirring occasionally, until **veggies** have softened, 3-4 min. Sprinkle the **flour** over the **pork mixture**, then stir to combine, 1 min.



Prep

While the **rigatoni** cooks, roughly chop the **spinach**. Peel, then mince or grate the **garlic**. Pat the **pork strips** dry with paper towels, then cut in half.



Finish sauce

Add **½ cup milk** (dbl for 4 ppl), **broth concentrate** and **spinach** to the pan. Stir to combine. Cook, stirring often, until **sauce** thickens slightly, 1-2 min. Remove from heat. Season with **salt** and **pepper**.



Cook pork

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), the **pork**. Cook, stirring occasionally, until **pork** is cooked through, 3-4 min.**



Finish and serve

Pour the **sauce** over the **rigatoni** in the large pot and add the **pesto**. Stir to combine. Divide the **pasta** between bowls. Sprinkle over **Parmesan** and **¼ tsp chili flakes** over top (**NOTE:** Reference heat guide).

Dinner Solved!