



# Creamy Pesto Pork Rigatoni

with Spinach and Parmesan

Optional Spice

30 Minutes



Pork Chops,  
boneless



Rigatoni



Garlic, cloves



Cream Cheese



Basil Pesto



Baby Spinach



Parmesan Cheese,  
shredded



Chili Flakes



Cream Sauce Spice  
Blend



Onion, chopped



Chicken Broth  
Concentrate

## HELLO RIGATONI

*Rigatoni are larger than penne and ziti and offer the perfect texture for a hearty sauce!*

## Start here

Before starting, wash and dry all produce.

### Bust out

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

### Ingredients

|                           | 2 Person | 4 Person |
|---------------------------|----------|----------|
| Pork Chops, boneless      | 340 g    | 680 g    |
| Rigatoni                  | 170 g    | 340 g    |
| Garlic, cloves            | 2        | 4        |
| Cream Cheese              | 2 tbsp   | 4 tbsp   |
| Basil Pesto               | ¼ cup    | ½ cup    |
| Baby Spinach              | 56 g     | 113 g    |
| Parmesan Cheese, shredded | ¼ cup    | ½ cup    |
| Chili Flakes 🌶️           | ¼ tsp    | ¼ tsp    |
| Cream Sauce Spice Blend   | 1 tbsp   | 2 tbsp   |
| Onion, chopped            | 56 g     | 113 g    |
| Chicken Broth Concentrate | 1        | 2        |
| 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 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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### Cook rigatoni

- 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.
- Add **rigatoni** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Drain and return **rigatoni** to same pot, off heat.



### Start sauce

- Add **onions** and **garlic** to the same pan. Cook, stirring occasionally, until **onions** soften, 2-3 min.
- Add **cream cheese**. Cook, stirring often, until **cheese** is melted, 1-2 min.
- Sprinkle **Cream Sauce Spice Blend** over **onion mixture**. Cook, stirring often, until coated, 1 min.



### Prep

- Meanwhile, roughly chop **spinach**.
- Peel, then mince or grate **garlic**.
- Pat **pork** dry with paper towels, then cut crosswise into ½-inch strips. Season with **salt** and **pepper**.



### Finish sauce

- Add **½ cup milk** (dbl for 4 ppl), **broth concentrate**, **pesto** and **spinach** to the pan. Cook, stirring often, until **sauce** thickens slightly, 1-2 min. Remove the pan 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), then **pork**. Cook, stirring occasionally, until **pork** is cooked through, 3-4 min.\*\*
- Transfer to a plate.



### Finish and serve

- Add **sauce** and **pork** to the pot with **rigatoni**.
- Stir to combine.
- Divide **rigatoni** between bowls.
- Sprinkle **Parmesan** and **chili flakes** over top, to taste.

## Dinner Solved!