



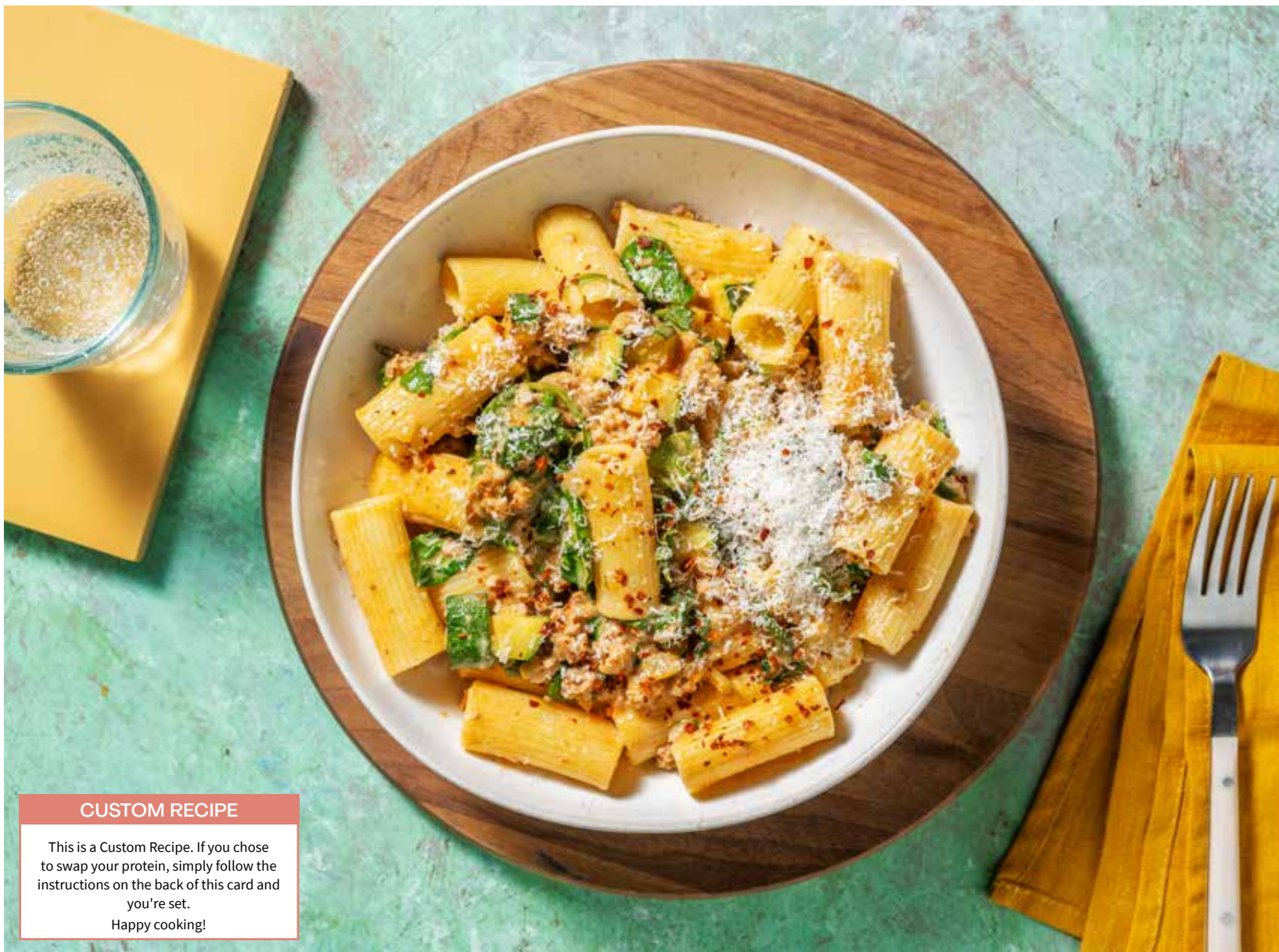
# Creamy Sun-Dried Tomato Pesto and Pork Pasta

with Spinach and Parmesan

Optional Spice

Quick

25 Minutes



## CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!



Ground Pork



Ground Beef



Rigatoni



Zucchini



Baby Spinach



Onion, chopped



Garlic Puree



Chicken Broth Concentrate



Sun-Dried Tomato Pesto



Parmesan Cheese, shredded



Chili Flakes



Cream Sauce Spice Blend

HELLO RIGATONI

The ridges on rigatoni are perfect for catching sauce!

## Start here

Before starting, wash and dry all produce.

**Measurements within steps** **1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

### Heat Guide for Step 6:

- Mild: ¼ tsp
- Spicy: 1 tsp
- Medium: ½ 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
Ground Beef	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
Sun-Dried Tomato Pesto	½ cup	1 cup
Parmesan Cheese, shredded	¼ cup	½ cup
Chili Flakes	¼ tsp	¼ tsp
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Milk*	¼ 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 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.
- Reserve **¼ cup (½ cup) pasta water**, then drain and return **rigatoni** to the same pot, off heat.



## Cook pork

- Heat the same pan over medium-high.
- Add **½ tbsp (1 tbsp) oil**, then **pork** and **garlic puree**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Carefully drain and discard excess fat.
- Add **onions**. Cook, stirring occasionally, until softened, 3-4 min.
- Add **Cream Sauce Spice Blend**. Cook, stirring often, until **pork** is coated, 1 min.
- Season with **salt** and **pepper**.

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook **pork**.\*\*



## Prep

- Meanwhile, roughly chop **spinach**.
- Cut **zucchini** into ½-inch pieces.



## Make sauce

- Add **½ cup (1 cup) milk** and **broth concentrate** to the pan with **pork**.
- 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**, to taste.



## Cook zucchini

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp (1 tbsp) oil**, 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 mixture**, **reserved pasta water** and **sun-dried tomato pesto** to the pot with **rigatoni**. Stir to combine.
- Divide **pasta** between bowls.
- Sprinkle **Parmesan** and **¼ tsp chili flakes** over top. (**NOTE:** Reference heat guide.)

## Dinner Solved!