



# Creamy Sun-Dried Tomato Pesto and Pork Pasta

with Spinach and Parmesan

Optional Spice

Quick

25 Minutes



Ground Pork



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.

### 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
Sun-Dried Tomato Pesto	½ cup	1 cup
Parmesan Cheese, shredded	¼ cup	½ cup
<b>Chili Flakes</b> 🌶️	¼ tsp	¼ tsp
Cream Sauce Spice Blend	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 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 pasta water** (dbl for 4 ppl), then drain and return **rigatoni** to the same pot, off heat.



## Cook pork

- Heat the same pan over medium-high.
- Add **½ tbsp oil** (dbl for 4 ppl), 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**.



## Prep

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



## Make sauce

- Add **½ cup milk** (dbl for 4 ppl) 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 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 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!