

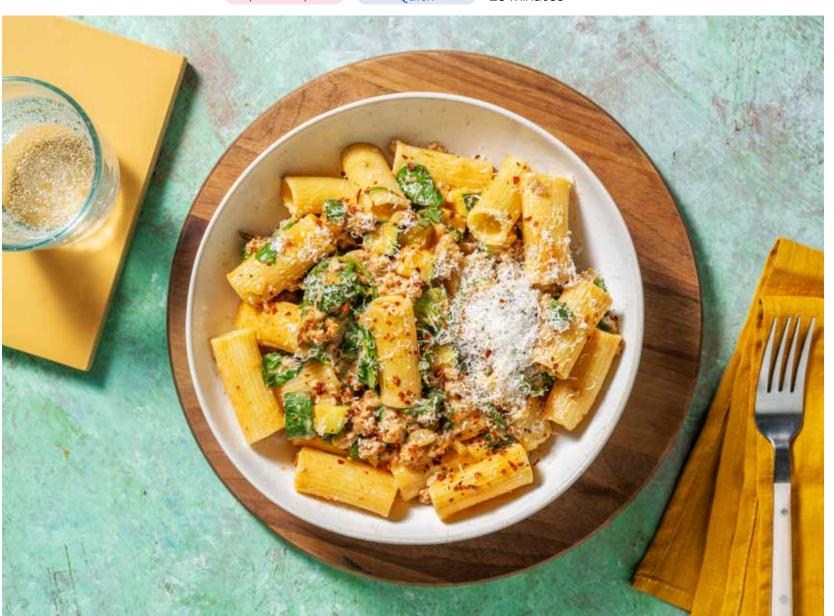
Creamy Sun-Dried Tomato Pesto and Pork Pasta

with Spinach and Parmesan

Optional Spice

Quick

25 Minutes









Zucchini



Baby Spinach

Sun-Dried Tomato

Pesto

Chili Flakes







Onion, chopped



Garlic Puree



Chicken Broth



Concentrate



Parmesan Cheese,



shredded



Cream Sauce Spice Blend



HELLO RIGATONI

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	⅓ cup	½ cup
Chili Flakes 🤳	1/4 tsp	1/4 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.



Prep

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



Cook zucchini

- Heat a large non-stick pan over mediumhigh 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.



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.



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.



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!