



# Italian-Style Portobello 'Ragu'

with Rigatoni and Fresh Salad

Veggie

30 Minutes



Portobello Mushroom



Garlic, cloves



White Cooking Wine



Rigatoni



Vegetable Broth Concentrate



Baby Tomatoes



Crushed Tomatoes



Shallot



Baby Spinach



Parmesan Cheese, shredded



Parsley



Balsamic Vinegar

HELLO PORTOBELLO MUSHROOMS

*These hearty mushrooms are simply grown-up cremini mushrooms!*

## Start here

- Before starting, 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.
- Wash and dry all produce.

## Bust out

Colander, measuring spoons, large bowl, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Portobello Mushroom	2	4
Crushed Tomatoes	370 ml	796 ml
Garlic, cloves	3	6
Shallot	50 g	100 g
White Cooking Wine	4 tbsp	8 tbsp
Baby Spinach	56 g	113 g
Rigatoni	170 g	340 g
Parmesan Cheese, shredded	½ cup	1 cup
Vegetable Broth Concentrate	1	2
Parsley	7 g	14 g
Baby Tomatoes	113 g	227 g
Balsamic Vinegar	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

## 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.*

## Contact

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## Prep

Pull stems off **mushroom caps** and discard. Cut **caps** into ½-inch pieces. Peel, then cut **shallot** into ¼-inch pieces. Peel, then mince or grate **garlic**. Roughly chop **parsley**. Halve **tomatoes**.



## Finish sauce

Add **reserved pasta water, broth concentrate** and **crushed tomatoes** to the pan. Season with **salt** and **pepper**, to taste, then stir to combine. Bring to a boil over medium-high heat. Once boiling, reduce heat to medium-low. Cook, stirring occasionally, until **sauce** thickens, 4-5 min. Add **2 tbsp butter** (dbl for 4 ppl). Stir to combine. Remove the pan from heat.



## Cook rigatoni

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.



## Make salad

While **sauce** thickens, whisk together **vinegar, 1 tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **spinach** and **tomatoes**. Season with **salt** and **pepper**, then toss to coat.



## Start sauce

While **rigatoni** cooks, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **mushrooms**. Season with **salt** and **pepper**. Cook, stirring often, until **mushrooms** soften, 4-5 min. Add **shallots** and **garlic**. Cook, stirring often, until fragrant, 1-2 min. Add **cooking wine**. Cook, stirring often, until **liquid** is absorbed, 2-3 min.



## Finish and serve

Add **sauce** and **half the Parmesan** to the pot with **rigatoni**, then toss to combine. Divide **pasta** and **salad** between plates. Sprinkle **remaining Parmesan** over **pasta**.

## Dinner Solved!