



# Lamb Rigatoni Verde

with Blistered Baby Tomatoes

30 Minutes



Ground Lamb



Rigatoni



Basil Pesto



Italian Breadcrumbs



Baby Tomatoes



Lemon



Shallot



Italian Seasoning



Feta Cheese,  
crumbled

## HELLO BASIL PESTO

*This sweet, herbaceous sauce is great to add to dishes for extra flavour power!*

## Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

## Bust out

Baking sheet, medium bowl, measuring spoons, strainer, zester, box grater, aluminum foil, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Rigatoni	170 g	340 g
Basil Pesto	¼ cup	½ cup
Italian Breadcrumbs	4 tbsp	8 tbsp
Baby Tomatoes	113 g	227 g
Lemon	1	1
Shallot	50 g	100 g
Italian Seasoning	1 tbsp	2 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Unsalted Butter*	1 tbsp	2 tbsp
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.*

## Contact

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## 1 Prep

- 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.
- Meanwhile, zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut **any remaining lemon** into wedges.
- Peel, then grate **shallot**.



## 4 Cook meatballs

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tsp oil** (dbl for 4 ppl), then **meatballs**. Cook, turning **meatballs** often, until golden-brown all over and cooked through, 4-5 min.\*\*
- Carefully drain off any excess fat from the pan.



## 2 Form meatballs

- Combine **lamb**, **1 tsp lemon zest**, **¼ tsp salt** (dbl both for 4 ppl), **breadcrumbs**, **half the shallots** and **half the Italian Seasoning** in a medium bowl.
- Form **lamb mixture** into **10 equal-sized meatballs** (20 for 4 ppl). Set aside.



## 5 Make sauce

- Add **remaining shallots** to the pan with **meatballs**. Cook, stirring often, until softened, 1 min.
- Add **pesto**, **1 tbsp lemon juice**, **1 tbsp butter** (dbl both for 4 ppl) and **reserved pasta water**. Cook, stirring occasionally, until **sauce** reduces slightly, 2-3 min.



## 3 Cook tomatoes and rigatoni

- Add **tomatoes** and **½ tbsp oil** (dbl for 4 ppl) to a foil-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Broil in the **middle** of the oven until **tomatoes** burst, 4-5 min.
- Meanwhile, add **rigatoni** to the **boiling water**. Cook, stirring occasionally, until tender, 10-12 min.
- Reserve **½ cup pasta water** (dbl for 4 ppl), then drain **rigatoni** and return to the pot, off heat.



## 6 Finish and serve

- Add **meatballs and sauce** and **remaining Italian Seasoning** to the pot with the **rigatoni**. Toss gently to combine.
- Divide **lamb rigatoni** between bowls. Top with **blistered tomatoes**.
- Sprinkle with **feta**.
- Squeeze a **lemon wedge** over top, if desired.

## Dinner Solved!