



# Luxe Italian Sausage Rigatoni

with Heirloom Tomato Sauce and Herb Crostini

**SPECIAL** Long Weekend Grill • 45 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



-  Mild Italian Sausage, uncased
-  Rigatoni
-  Basil
-  Heirloom Tomatoes
-  Parmesan Cheese
-  Garlic, bulb
-  Balsamic Vinegar
-  Roasted Red Peppers
-  Green Olives
-  Ciabatta Bun
-  Italian Seasoning
-  Bocconcini Cheese
-  Baby Spinach

**HELLO HEIRLOOM TOMATOES**

*Juicy, sweet, colourful and the perfect pop for summer pasta*



## START HERE

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 400°F over medium heat.

### Bust Out

Measuring Cups & Spoons, Medium Bowl, Silicone Brush, Strainer, Aluminum Foil, Large Bowl, Large Pot

### Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Rigatoni	170 g	340 g
Basil	7 g	14 g
Heirloom Tomatoes	227 g	454 g
Parmesan Cheese	¼ cup	½ cup
Garlic, bulb	1	1
Balsamic Vinegar	1 tbsp	2 tbsp
Roasted Red Peppers	170 ml	340 ml
Green Olives	30 g	60 g
Ciabatta Bun	2	4
Italian Seasoning	1 tbsp	2 tbsp
Bocconcini Cheese	100 g	200 g
Baby Spinach	56 g	113 g
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F.

### Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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

In a large pot, add **10 cups hot water** and **2 tsp salt** (**NOTE:** Use same size for 4 ppl). Cover and bring to a boil over high heat. While the **water** boils, roughly chop the **olives**. Drain, then roughly chop **peppers**. Cut the **bocconcini** into quarters. Form **sausage** into **six 2-inch wide patties** (12 patties for 4 ppl). Cut the **ciabatta** in half and brush each half with **1 tsp oil**. Sprinkle **half the Italian seasoning** over top.



### 4. GRILL SAUSAGE & TOMATOES

While the **pasta** cooks, place **tomato pouch** on one side of grill, close lid and grill over medium-high heat until tender, 8-9 min. Add **sausage patties** to the other side of the grill. Reduce heat to medium, close lid and grill **patties**, until cooked through, flipping once, 3-4 min per side.\*\*



### 2. PREP TOMATOES

Meanwhile, peel **4 cloves garlic** (dbl for 4ppl). Toss **tomatoes** and **garlic cloves** with **1 tbsp oil** in a medium bowl. Season with **salt** and **pepper**. Layer two 24x12-inch pieces of foil. Arrange **tomato mixture** on one side of foil. Fold foil in half over **tomato mixture** and pinch to seal pouch. (**NOTE:** Make 2 pouches for 4ppl, using 2 sheets of foil per pouch). Set aside



### 5. GRILL CIABATTA & MAKE SAUCE

When **patties** are almost done, add **ciabatta halves**, cut side-down, to the side of grill with **tomatoes**. Close lid and grill **ciabatta** until warmed through, 2-3 min. When the **tomatoes** are done, add **roasted tomatoes**, **roasted garlic**, **vinegar**, **remaining Italian seasoning**, **½ tsp sugar** and **1 tbsp oil** (dbl both for 4ppl) to a large bowl. Using a fork mash together until combined.



### 3. COOK PASTA

To the large pot with **boiling water**, add **pasta**. Cook, uncovered, until **pasta** is tender, 10-12 min. When **pasta** is tender, drain, reserving **½-cup pasta water** (dbl for 4ppl). Return **pasta** to the same pot off the heat.



### 6. FINISH AND SERVE

Add the **tomato mixture**, **spinach**, **olives**, **bocconcini**, **roasted peppers**, **half the Parmesan** and **reserved pasta water** to the large pot with **pasta**. Toss to combine. Divide the **pasta** between plates. Top with the **sausage patties** and **remaining Parmesan cheese**. Tear over the **basil** and serve the **ciabatta** on the side.

## Dinner Solved!