



Pork Ragu with Roasted Peppers

Rigatoni with Cheesy Topping

FAMILY 25 Minutes



Ground Pork



Rigatoni



Garlic



Red Onion, chopped



Italian Seasoning



Crushed Tomatoes



Roasted Red Pepper



Tomato Sauce



Balsamic Vinegar



Parsley



Mozzarella Cheese, shredded

HELLO RIGATONI

The ridges in this pasta are perfect for capturing and holding the tomato sauce!

Start Strong

Before starting, preheat your broiler to high and wash and dry all produce.

Bust Out

Garlic Press, Large Oven-Proof Pan, Strainer, Measuring Cups, Measuring Spoons, Large Pot

Ingredients

	4 Person
Ground Pork	500 g
Rigatoni	170 g
Garlic	6 g
Red Onion, chopped	113 g
Italian Seasoning	1 tbsp
Crushed Tomatoes	2
Roasted Red Pepper	170 g
Tomato Sauce	2 tbsp
Balsamic Vinegar	2 tbsp
Parsley	14 g
Mozzarella Cheese, shredded	1 cup
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.



1. PREP

Roughly chop the **parsley**. Finely chop the **roasted pepper**. Peel, then mince the **garlic**. Add **10 cups water** and **2 tsp salt** to a large pot. Cover and bring to a boil over high heat.



4. COOK SAUCE

Add **tomato sauce**, **garlic**, and **Italian seasoning** to the pan. Cook, stirring often, until fragrant, 1-2 min. Add **roasted peppers**, **vinegar** and **crushed tomatoes**. Simmer, stirring occasionally, until **sauce** has slightly thickened, 5-7 min. Season with **salt** and **pepper**.



2. COOK PORK

While **water** boils, heat a large oven-proof pan over medium-high heat. When hot, add **1 tbsp oil**, then **pork** and **onions**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**



5. FINISH RIGATONI

Add the **rigatoni**, **reserved pasta water** and **half the parsley** to the pan. Stir to combine. Sprinkle **cheese** over **pasta**. Broil the pan, in **top** of oven, until **cheese** is golden-brown, 2-3 min. (**NOTE:** Keep your eye on the ragu, so it doesn't burn!)



3. COOK RIGATONI

Add **rigatoni** to the pot of **boiling water**. Cook, uncovered, stirring occasionally, until tender, 10-12 min. Reserve **½ cup pasta water** and drain.



6. FINISH AND SERVE

Divide **pork ragu** between plates. Sprinkle over **remaining parsley**.

Dinner Solved!

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