



Ricotta Rigatoni Al Forno

with Spinach and Mozzarella

Veggie

Optional Spice

35 Minutes



Ricotta Cheese



Rigatoni



Yellow Onion



Baby Spinach



Garlic, cloves



Crushed Tomatoes



Mozzarella Cheese, shredded



Vegetable Broth Concentrate



Garlic Salt



Chili Flakes



Parsley

HELLO MOZZARELLA

This creamy cheese takes baked pasta from simple to luxurious!

Start here

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

Heat Guide for Step 1 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp

Bust out

Colander, medium oven-proof pan, measuring spoons, measuring cups, large pot

Ingredients

	2 Person	4 Person
Ricotta Cheese	100 g	200 g
Rigatoni	170 g	340 g
Yellow Onion	113 g	226 g
Baby Spinach	56 g	113 g
Garlic, cloves	3	6
Crushed Tomatoes	370 ml	796 ml
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Vegetable Broth Concentrate	1	2
Garlic Salt	1 tsp	2 tsp
Chili Flakes 🌶️	1 tsp	2 tsp
Parsley	7 g	7 g
Sugar*	½ tsp	1 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.

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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, peel, then cut **onion** into ¼-inch pieces.
- Peel, then mince or grate **garlic**.
- Roughly chop **parsley**.
- Add **half the garlic salt** and **¼ tsp chili flakes** to the container with **ricotta**. (NOTE: Reference heat guide.) Season with **pepper**, then stir to combine.



Make sauce

- Add **garlic** and **remaining garlic salt** to the pan with **onions**, then season with **pepper**. Cook, stirring often, until fragrant, 30 sec.
- Add **crushed tomatoes, broth concentrate** and **½ tsp sugar** (dbl for 4 ppl). Bring to a simmer, then reduce heat to medium-low. Cook, stirring occasionally, until **sauce** thickens slightly, 6-8 min.



Cook rigatoni

- Add **rigatoni** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-13 min.
- Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain **rigatoni**.



Assemble and bake rigatoni

- Add **rigatoni, spinach, reserved pasta water** and **half the mozzarella** to the pan with **sauce**. Season with **salt** and **pepper**, to taste, then toss to combine. (NOTE: If you don't have an oven-proof pan, for 2 ppl, transfer to an 8x8-inch baking dish. For 4 ppl, transfer to a 9x13-inch baking dish.)
- Sprinkle with **remaining mozzarella**, then dollop **seasoned ricotta** over top.
- Broil in the **middle** of the oven until **cheese** is golden-brown, 3-5 min.



Cook onions

- Meanwhile, heat a medium oven-proof pan (large pan for 4 ppl) over medium heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Season with **salt** and **pepper**. Cook, stirring occasionally, until tender, 4-5 min.



Finish and serve

- Let **baked rigatoni** cool for 5 min.
- Divide **rigatoni** between plates.
- Sprinkle **parsley** over top.
- Sprinkle with **remaining chili flakes**, if desired.

Dinner Solved!