

Ricotta Rigatoni Al Forno

with Spinach and Mozzarella

Veggie

Optional Spice

35 Minutes





Ricotta Cheese





Rigatoni

Baby Spinach



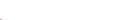








Garlic, cloves





Mozzarella Cheese,



Vegetable Broth

Concentrate

shredded





Garlic Salt



Chili Flakes



Parsley

Start here

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

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

- Mild: ½ tsp
- Medium: 1/4 tsp
- Spicy: ½ tsp

Bust out

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

Ingredients

ing. calcine		
	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 1/4-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.



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.



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.



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.



Assemble and broil 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.



Finish and serve

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

