



# Ricotta Rigatoni Al Forno

with Spinach and Mozzarella

Veggie

Optional Spice

35 Minutes



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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: ½ 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 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.



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

## Dinner Solved!