



Ricotta Rigatoni Al Forno

with Spinach and Mozzarella

Veggie

Optional Spice

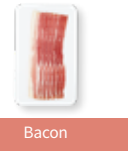
35 Minutes



CUSTOM RECIPE
This is a Custom Recipe. If you chose to add bacon, simply follow the instructions on the back of this card and you're set. Happy cooking!



Ricotta Cheese



Bacon



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 |
| Bacon | 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

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

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.

Contact

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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**.

If you've opted to add **bacon**, cut **strips** in half crosswise. Heat a large non-stick pan over medium. When hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min. ** Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside.



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.

Crumble **bacon** over **plated rigatoni**.

Dinner Solved!