



Rigatoni and Mini Pork Meatballs

with Sweet Peppers

Family Friendly

Quick

25 Minutes



Ground Pork



Ground Turkey



Parmesan Cheese, shredded



Italian Breadcrumbs



Crushed Tomatoes with Garlic and Onion



Garlic, cloves



Sweet Bell Pepper



Rigatoni



Italian Seasoning



Red Onion



Tomato Sauce Base

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO ITALIAN SEASONING

Our blend of hearty herbs and zesty garlic!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, slotted spoon, strainer, large bowl, parchment paper, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Turkey	250 g	500 g
Parmesan Cheese, shredded	½ cup	1 cup
Italian Breadcrumbs	2 tbsp	4 tbsp
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Garlic, cloves	2	4
Sweet Bell Pepper	160 g	320 g
Rigatoni	170 g	340 g
Italian Seasoning	2 tsp	4 tsp
Red Onion	56 g	113 g
Tomato Sauce Base	2 tbsp	4 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

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

Call us | (855) 272-7002

HelloFresh.ca

    @HelloFreshCA



Cook rigatoni

- 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.
- Add **rigatoni** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Drain and return **rigatoni** to the same pot, off heat.



Cook veggies

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions** and **peppers**. Cook, stirring occasionally, until **veggies** are tender-crisp, 2-3 min.
- Season with **salt** and **pepper**.



Form and roast meatballs

- Meanwhile, line a baking sheet with parchment paper.
- Add **pork, breadcrumbs, half the Parmesan, 2 tsp Italian Seasoning** and **¼ tsp salt** (dbl both for 4 ppl) to a large bowl. (**TIP:** If you prefer a firmer meatball, add an egg to the mixture!) Season with **pepper**, then combine.
- Roll **mixture** into **12 equal-sized meatballs** (24 for 4 ppl)
- Arrange **meatballs** on the prepared baking sheet.
- Roast in the **middle** of the oven until golden-brown and cooked through, 9-12 min.**

If you've opted to get **turkey**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **pork**.



Make sauce

- Add **tomato sauce base** and **garlic** to the pan with **veggies**. Cook, stirring often, until fragrant, 1 min.
- Add **crushed tomatoes** and **½ tsp sugar** (dbl for 4 ppl). Bring to a boil over high.
- Once boiling, reduce heat to medium. Simmer, stirring occasionally, until **sauce** thickens slightly, 5-6 min.
- Season with **salt** and **pepper**, to taste.



Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Peel, then cut **half the onion** into ½-inch pieces (whole onion for 4 ppl).
- Peel, then mince or grate **garlic**.



Finish and serve

- Using a slotted spoon, transfer **meatballs** to the pot with **rigatoni**, then pour **sauce** over top. Stir until **meatballs and rigatoni** are coated in **sauce**.
- Divide **rigatoni and mini meatballs** between plates.
- Sprinkle **remaining Parmesan** over top.

Dinner Solved!