



Rigatoni in a Blush Tomato Sauce

with Basil Oil and Torn Bocconcini

VEGGIE 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Rigatoni



Garlic



Red Onion, chopped



Basil



Cherry Tomatoes



Balsamic Vinegar



Vegetable Broth Concentrate



Sour Cream



Bocconcini Cheese



Parmesan Cheese



Crushed Tomatoes

HELLO BASIL OIL

This DIY herb oil is packed full of fresh flavour

START HERE

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

In Step 3, 'blanching' cooks the basil quickly in boiling water and keeps both its flavour and vibrant colour.

Bust Out

Baking Sheet, Large Non-Stick Pan, Large Pot, Measuring Spoons, Measuring Cups, Small Bowl

Ingredients

	2 Person	4 Person
Rigatoni	170 g	340 g
Garlic	6 g	12 g
Red Onion, chopped	56 g	113 g
Basil	7 g	14 g
Cherry Tomatoes	227 g	454 g
Balsamic Vinegar	2 tbsp	4 tbsp
Vegetable Broth Concentrate	1	2
Sour Cream	6 tbsp	12 tbsp
Bocconcini Cheese	100 g	200 g
Parmesan Cheese	¼ cup	½ cup
Crushed Tomatoes	370 ml	740 ml
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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1. PREP

Add **12 cups water** and **2 tsp salt** in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Once boiling, add **rigatoni**. Cook, stirring occasionally, until tender, 10-12 min. When **rigatoni** is done, reserve **¼ cup pasta water** (dbl for 4 ppl), then drain. Meanwhile, pick **basil leaves** and reserve **stems**. Peel, then mince or grate **garlic**.



4. BROIL TOMATOES

Toss **tomatoes** with **1 tbsp oil** (dbl for 4 ppl) on a **baking sheet**. Season with **salt** and **pepper**. Broil, in **middle** of oven, until burst, 5-6 min.



2. START SAUCE

Heat a large non-stick pan over medium heat. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions** and **garlic**. Cook, stirring often, until **onions** soften, 4-5 min. Add **crushed tomatoes, broth concentrate(s), reserved basil stems** and **half the vinegar**. Cook, stirring occasionally, until slightly reduced, 7-8 min.



5. FINISH SAUCE & TOMATOES

When **sauce** is slightly thickened, remove pan from heat. Remove **basil stems**. Stir in **rigatoni, reserved pasta water, sour cream** and **Parmesan**. Season with **pepper**. When **tomatoes** are done, remove **baking sheet** from oven. On the same **baking sheet**, toss **tomatoes** with **remaining vinegar**.



3. BLANCH BASIL FOR OIL

Meanwhile, combine **half the basil leaves** and **2 tbsp boiling water** (dbl for 4 ppl) in a small bowl. (**TIP:** Use boiling pasta water!) Drain **basil leaves** and gently pat dry with paper towels. Wipe the bowl clean. Thinly slice **blanched basil leaves**. Stir together **blanched leaves** and **1 tbsp oil** (dbl for 4 ppl) in the same small bowl. Set aside.



6. FINISH AND SERVE

Divide **pasta** and **sauce** between bowls. Top with **balsamic-tomatoes** and any **remaining juices** from the sheet. Tear over **bocconcini** and season with **salt**. Tear over **remaining basil leaves**, then drizzle over **basil oil**.

Dinner Solved!