



Rigatoni Lamb Verde

with Blistered Baby Tomatoes

30 Minutes



Ground Lamb



Rigatoni



Parsley



Basil Pesto



Italian Breadcrumbs



Baby Tomatoes



Lemon



Shallot



Goat Cheese



Oregano

HELLO RIGATONI VERDE

A bright green pasta filled with herbs for tonight's dinner!

Start here

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

Bust Out

Baking sheet, measuring cups, measuring spoons, medium bowl, microplane/zester, strainer, box grater, aluminum foil, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Rigatoni	170 g	340 g
Parsley	7 g	14 g
Basil Pesto	¼ cup	½ cup
Italian Breadcrumbs	4 tbsp	8 tbsp
Baby Tomatoes	113 g	227 g
Lemon	1	1
Shallot	50 g	100 g
Goat Cheese	28 g	56 g
Oregano	7 g	7 g
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

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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Prep

Add **10 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. While the **water** comes to a boil, zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut any **remaining lemon** into wedges. Peel, then grate the **shallot**. Finely chop **parsley**. Finely chop **oregano**.



Cook meatballs

While **rigatoni** cooks, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **meatballs**. Sear, turning **meatballs** often, until golden-brown all over and cooked through, 4-5 min.**



Make meatballs

Combine **lamb**, **1 tsp lemon zest** (dbl for 4 ppl) **breadcrumbs**, **half the shallots**, **half the oregano** and **half the parsley** in a medium bowl. Form **lamb mixture** into **8 equal-sized meatballs** (16 for 4 ppl). Set aside.



Make sauce

Add **remaining shallots** to the pan. Cook, stirring often, until softened, 1 min. Add **pesto**, **1 tbsp lemon juice**, **1 tbsp butter** (dbl both for 4 ppl) and **reserved pasta water**. Cook, stirring occasionally, until **sauce** reduces slightly, 2-3 min.



Cook tomatoes and rigatoni

Toss **tomatoes** with **½ tbsp oil** (dbl for 4 ppl) on a foil-lined baking sheet. Season with **salt** and **pepper**. Broil, in the **middle** of the oven, until burst, 4-5 min. While the **tomatoes** broil, add **rigatoni** to the **boiling water**. Cook, stirring occasionally, until tender, 10-12 min. When **rigatoni** is done, reserve **½ cup pasta water** (dbl for 4 ppl), then drain.



Finish and serve

Add the **meatballs and sauce**, **remaining parsley** and **remaining oregano** to the pot with the **rigatoni**. Toss to coat. Divide the **lamb rigatoni** between bowls and top with **blistered tomatoes**. Crumble the **goat cheese** over top. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!