



# Sunday Sauce Pork Pasta

with Creamy Pesto

30 Minutes



Ground Pork



Rigatoni



Mirepoix



Crushed Tomatoes



Parsley



Parmesan Cheese



Garlic



Italian Breadcrumbs



Italian Seasoning



White Wine Vinegar



Tomato Sauce



Basil Pesto

HELLO RIGATONI

*The ridges on rigatoni are perfect for catching the sauce.*

## Start here

Before starting, wash and dry all produce.

## Bust Out

Measuring spoons, strainer, large bowl, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Rigatoni	170 g	340 g
Mirepoix	113 g	227 g
Crushed Tomatoes	370 ml	740 ml
Parsley	7 g	7 g
Parmesan Cheese	¼ cup	½ cup
Garlic	6 g	12 g
Italian Breadcrumbs	¼ cup	½ cup
Italian Seasoning	1 tbsp	2 tbsp
White Wine Vinegar	2 tbsp	2 tbsp
Tomato Sauce	2 tbsp	4 tbsp
Basil Pesto	¼ cup	½ cup
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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## 1 Prep

Add **10 cups water** and **2 tsp salt** to a large pot. (**NOTE:** use the same for 4 ppl). Cover and bring to a boil over high heat. While the **water** comes to a boil, roughly chop **parsley**. Peel, then mince or grate **garlic**.



## 4 Cook meatballs

While the **rigatoni** cooks, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **meatballs**. Pan-fry, turning **meatballs** often, until golden-brown on all sides, 2-3 min. Add **mirepoix**. Cook, stirring often, until softened, 2-3 min.



## 2 Make meatballs

Combine **pork**, **Italian breadcrumbs**, **half the Italian Seasoning**, **half the pesto**, **half the Parmesan** and **¼ tsp salt** (dbl for 4 ppl) in a large bowl. Season with **pepper**. Roll **mixture** into **12 equal meatballs** (24 meatballs for 4 ppl).



## 5 Make Sunday sauce

Add **crushed tomatoes**, **garlic**, **reserved pasta water**, **tomato sauce**, **remaining Italian Seasoning**, **white wine vinegar** and **remaining pesto** to the **meatballs**. Season with **salt** and **pepper**. Cook, stirring often, until slightly thickened and **meatballs** are cooked through, 2-3 min.\*\*



## 3 Cook rigatoni

Add **rigatoni** to the **boiling water**. Cook, stirring occasionally, until tender, 9-10 min. Reserve **½ cup pasta water** (dbl for 4 ppl). Drain and return to the same pot, off heat.



## 6 Finish and serve

Divide **rigatoni** between bowls. Top with **meatballs** and **Sunday sauce**. Sprinkle **parsley** and **remaining Parmesan** over top.

## Dinner Solved!