



Tuscan Bean Pasta

with Chili Flakes and Lemon Zest

Veggie

30 Minutes



Cannellini Beans



Rigatoni



Lemon



Baby Heirloom Tomatoes



Garlic



Baby Spinach



Parmesan Cheese, shredded



Basil



Chili Flakes



Onion, chopped



Sun-Dried Tomato Pesto

HELLO TOMATOES

Roasted to perfection and flecked with lemon zest!

Start here

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

Bust Out

Baking sheet, colander, measuring spoons, zester, parchment paper, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Cannellini Beans	398 ml	796 ml
Rigatoni	170 g	340 g
Lemon	1	2
Baby Heirloom Tomatoes	113 g	227 g
Garlic	6 g	12 g
Baby Spinach	113 g	227 g
Parmesan Cheese, shredded	¼ cup	½ cup
Basil	7 g	14 g
Chili Flakes 🌶️	1 tsp	1 tsp
Onion, chopped	113 g	227 g
Sun-Dried Tomato Pesto	112 g	224 g
Unsalted Butter*	2 tbsp	4 tbsp
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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Prep

Add **10 cups water** and **2 tsp salt** to a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Roughly chop the **spinach**. Thinly slice the **basil**. Zest, then juice the **lemon**. Peel, then mince or grate **garlic**. Drain, then rinse the **beans**.



Cook onions

While the **rigatoni** cooks, heat a large non-stick pan over medium heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then the **onions, garlic** and **½ tsp lemon zest** (dbl for 4 ppl). Cook, stirring occasionally, until **onions** softens, 3-4 min. Remove the pan from the heat, then add **half the basil** and **2 tbsp lemon juice** (dbl for 4 ppl). Season with **salt** and **pepper**.



Roast tomatoes

Add **tomatoes, ¼ tsp lemon zest** and **1 tbsp oil** (dbl both for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, until the **tomatoes** burst, 12-15 min.



Toss pasta

Add **reserved pasta water, beans, sun-dried tomato pesto, spinach and onion mixture** to the pot with the **rigatoni**. Toss to coat, until **spinach** wilts, 1-2 min. Season with **salt** and **pepper**.



Cook rigatoni

While **tomatoes** roast, add **rigatoni** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 10-12 min. Reserve **½ cup pasta water** (dbl for 4 ppl), then drain. Return **pasta** to the same pot, off heat. Set aside.



Finish and serve

Divide the **pasta** between plates. Top with the **roasted tomatoes**. Sprinkle **Parmesan** and **remaining basil** over top. Sprinkle with **chili flakes** if desired.

Dinner Solved!