



# Tuscan-Inspired Bean Pasta

with Chili Flakes and Lemon Zest

Veggie

Optional Spice

30 Minutes



Cannellini Beans



Rigatoni



Lemon



Baby Tomatoes



Garlic, cloves



Baby Spinach



Parmesan Cheese, shredded



Basil



Chili Flakes



Yellow Onion



Sun-Dried Tomato Pesto

HELLO SUN-DRIED TOMATO PESTO

*This pesto gets its natural sweetness from sun-dried tomatoes!*

## Start here

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

## Bust out

Baking sheet, colander, measuring spoons, strainer, 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	1
Baby Tomatoes	227 g	454 g
Garlic, cloves	2	4
Baby Spinach	113 g	227 g
Parmesan Cheese, shredded	¼ cup	½ cup
Basil	7 g	14 g
Chili Flakes 🌶️	1 tsp	1 tsp
Yellow Onion	113 g	226 g
Sun-Dried Tomato Pesto	½ cup	1 cup
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

## 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

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hello@hellofresh.ca

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## Prep

- 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.
- Meanwhile, roughly chop **spinach**.
- Peel, then cut **onion** into ¼-inch pieces.
- Thinly slice **basil**.
- Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut **any remaining lemon** into wedges.
- Peel, then mince or grate **garlic**.
- Drain and rinse **beans**.



## Cook onions

- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then **onions, garlic** and **½ tsp lemon zest** (dbl for 4 ppl). Cook, stirring occasionally, until **onions** soften, 3-4 min.
- Remove the pan from the heat, then add **half the basil** and **½ tbsp lemon juice** (dbl for 4 ppl). Season with **salt** and **pepper**, to taste, then stir to combine.



## Roast tomatoes

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



## Toss pasta

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



## Cook rigatoni

- Meanwhile, add **rigatoni** to the **boiling water**. Cook, stirring occasionally, until tender, 10-12 min.
- Reserve **½ cup pasta water** (dbl for 4 ppl), then drain and return **rigatoni** to the same pot, off heat.



## Finish and serve

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

## Dinner Solved!