



SPICY MISO RIGATONI WITH BACON

plus Caramelized Shallot, Zucchini & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Bacon



1 | 2
Zucchini



1 | 2
Shallot



2 | 4
Scallions



6 oz | 12 oz
Rigatoni Pasta
Contains: Wheat



2 | 4
Miso Sauce
Concentrates
Contains: Soy



1 | 2
Pork Ramen Stock
Concentrate



1 tsp | 2 tsp
Garlic Powder



1 tsp | 2 tsp
Sriracha



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP
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HELLO

UMAMI

Umami means "delicious savory taste"
in Japanese.



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 850



HELLO FRESH

RICH AND CREAMY

Sour cream and butter are added to the pasta off heat to help them incorporate without separating.

BUST OUT

- Large pot
- Paper towels
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Sugar
- Butter (**2 TBSP | 4 TBSP**)

Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 COOK BACON

- Bring a large pot of **salted water** to a boil.
- Heat a large dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Carefully discard all but a **thin layer of bacon fat** from pan.
- Once bacon is cool enough to handle, roughly chop.



4 COOK VEGGIES

- Once pasta has cooked 4 minutes, return pan with **bacon fat** to stovetop over medium-high heat. (**TIP: If pan seems dry, add a drizzle of oil.**) Add **zucchini, shallot,** and **scallion whites**; cook, stirring frequently, until browned and tender, 2-4 minutes.



2 PREP

- While bacon cooks, **wash and dry produce.**
- Trim and halve **zucchini** lengthwise; slice crosswise into ½-inch-thick half-moons. Halve, peel, and thinly slice **shallot**. Trim and thinly slice **scallions**, separating whites from greens.



5 FINISH PASTA

- Add **miso sauce concentrates, pork ramen stock concentrate, garlic powder, half the Sriracha, ½ cup cold water,** and a **pinch of sugar** to pan with **veggies** (all the Sriracha and ⅓ cup cold water for 4 servings). Stir to combine. Bring to a simmer, stirring occasionally.
- Once sauce is simmering, add **drained rigatoni** and **half the bacon**. Cook, tossing, until pasta is evenly coated, 1-3 minutes. **TIP: If sauce seems too thick, add water 1 TBSP at a time.**
- Turn off heat; stir in **sour cream** and **2 TBSP butter (4 TBSP for 4)**. Taste and season with **salt** and **pepper** if desired.



3 COOK PASTA

- Once water is boiling, add **rigatoni** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes; drain.



6 SERVE

- Divide **pasta** between bowls; top with **Parmesan, scallion greens,** and **remaining bacon**. Serve.

*Bacon is fully cooked when internal temperature reaches 145°.