



## ONE-POT SPICY RIGATONI ALLA ROSA

with Fresh Rigatoni, Mozzarella & Spinach

### 15-MINUTE MEALS

Tasty three-step recipes with minimal prep and cleanup that come together in a flash—save time while eating well!



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CALORIES: 610

## BUST OUT 2 PERSON | 4 PERSON

- Large pot
- Whisk

- Kosher salt
- Black pepper
- Olive oil

## MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

### 1 MAKE SAUCE



**1 | 2**  
Tomato Paste



**1 TBSP | 2 TBSP**  
Italian Seasoning



**1 tsp | 2 tsp**  
Garlic Powder



**1 | 2**  
Veggie Stock Concentrate



**1 tsp | 1 tsp**  
Chili Flakes



**4 TBSP | 8 TBSP**  
Cream Cheese  
Contains: Milk

### 2 COOK PASTA



**7 oz | 14 oz**  
Fresh Rigatoni Pasta  
Contains: Eggs, Wheat



**5 oz | 10 oz**  
Spinach

### 3 FINISH & SERVE



**4 oz | 8 oz**  
Fresh Mozzarella  
Contains: Milk

- Heat a **large drizzle of olive oil** in a large pot over medium heat. Add **tomato paste, Italian Seasoning, garlic powder, stock concentrate,** and **chili flakes** to taste (*we used ½ tsp; ¼ tsp for 4 servings*). Cook, stirring, until fragrant and tomato paste darkens in color, 30-60 seconds.
- Whisk **cream cheese** into pot with **sauce mixture**. Cook, whisking, until melted and combined, 20-30 seconds.

- **Wash and dry produce.**
- Stir **rigatoni** and **2 cups water (3 cups for 4 servings)** into pot with **sauce mixture**; season with **salt** and **pepper**. (*TIP: Gently separate rigatoni with your hands before adding to pot.*) Increase heat to medium high and bring to a simmer.
- Cook, stirring constantly, until rigatoni is tender and sauce is creamy and thickened, 5-6 minutes. (*TIP: Gently scrape rigatoni from bottom of pot if it begins to stick.*) Remove from heat.
- Add **spinach** and stir until wilted, 30-60 seconds. *TIP: Depending on the size of your pot, you may need to add spinach in batches—stir in a splash of water to help spinach wilt if needed.*

- Tear **mozzarella** into bite-size pieces and sprinkle evenly over **pasta**. Season with **salt** and **pepper**.
- Divide pasta between shallow bowls or serve family style with any **remaining chili flakes** on the side.

