



PREP & BAKE CHEESY RIGATONI

with Fresh Rigatoni, Peas & Chili Flakes

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Oven-Ready Tray



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



1 tsp | 2 tsp
Garlic Powder



4 oz | 8 oz
Peas



1 tsp | 2 tsp
Chili Flakes



14 oz | 28 oz
Marinara Sauce



4 oz | 8 oz
Ricotta Cheese
Contains: Milk



1 | 2
Mushroom Stock
Concentrate



½ Cup(s) | 1 Cup(s)
Italian Cheese
Blend
Contains: Milk



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



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

HELLO

FRESH RIGATONI

Fresh pasta is softer and less al dente
than dried pasta.



PREP: 5 MIN | COOK: 45 MIN | CALORIES: 790



SPICE IT UP

Feel free to add chili flakes to the marinara sauce if you like things on the spicy side!

BUST OUT

- Aluminum foil
- Kosher Salt
- Black Pepper

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.

HOW WAS YOUR MEAL?



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1 PREP & MIX SAUCE

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.** Gently separate **rigatoni**.
- In **oven-ready tray**, mix together **marinara**, **cream sauce base**, **stock concentrate**, and **garlic powder** until thoroughly combined. (For 4 servings, divide everything between two trays.)



3 FINISH PASTA

- Carefully remove foil (**watch out for steam!**). Sprinkle **pasta** evenly with **Italian Cheese Blend** and dollop with **ricotta**; lightly season with **salt** and **pepper**. Return tray to top rack and bake until cheese is melted and lightly browned and sauce is bubbly, 8-10 minutes.



2 MIX PASTA & BAKE

- Add **rigatoni**, **peas**, and $\frac{1}{2}$ cup **water**. (For 4 servings, divide rigatoni and peas between trays, using $\frac{1}{2}$ cup water for each tray.) Stir until evenly combined.
- Cover tray tightly with foil. Bake on top rack for 25 minutes.



4 SERVE

- Divide **pasta** between plates; serve with **chili flakes** on the side.