



# Creamy Pesto Pork Rigatoni

with Spinach and Parmesan

30 Minutes



Pork Strips



Rigatoni



Garlic



Chicken Broth Concentrate



Basil Pesto



Baby Spinach



Parmesan Cheese



Chili Flakes



All-Purpose Flour



Onion, chopped

## HELLO RIGATONI

*Larger than penne and ziti but pack the perfect chew for hearty pastas!*

## Start here

Before starting, wash and dry all produce.

### Heat Guide for Step 6 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

## Bust Out

Measuring spoons, colander, measuring cups, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Pork Strips	340 g	680 g
Rigatoni	170 g	340 g
Garlic	6 g	12 g
Chicken Broth Concentrate	1	2
Basil Pesto	¼ cup	½ cup
Baby Spinach	56 g	113 g
Parmesan Cheese	¼ cup	½ cup
Chili Flakes 🌶️	¼ tsp	½ tsp
All-Purpose Flour	1 tbsp	2 tbsp
Onion, chopped	56 g	113 g
Milk*	½ cup	1 cup
Oil*		

Salt and Pepper\*

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F.

## 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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### Cook rigatoni

Add **10 cups water** and **2 tsp salt** in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Add **rigatoni** to the pot of **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Drain and return the **rigatoni** to same pot.



### Start sauce

Add the **onions** and **garlic** to the pan with the **pork**. Cook, stirring occasionally, until **veggies** have softened, 3-4 min. Sprinkle the **flour** over the **pork mixture**, then stir to combine, 1 min.



### Prep

While the **rigatoni** cooks, roughly chop the **spinach**. Peel, then mince or grate the **garlic**. Pat the **pork strips** dry with paper towels, then cut in half.



### Finish sauce

Add **½ cup milk** (dbl for 4 ppl), **broth concentrate** and **spinach** to the pan. Stir to combine. Cook, stirring often, until **sauce** thickens slightly, 1-2 min. Remove from heat. Season with **salt** and **pepper**.



### Cook pork

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), the **pork**. Cook, stirring occasionally, until **pork** is cooked through, 3-4 min.\*\*



### Finish and serve

Pour the **sauce** over the **rigatoni** in the large pot and add the **pesto**. Stir to combine. Divide the **pasta** between bowls. Sprinkle over **Parmesan** and **¼ tsp chili flakes** over top (**NOTE:** Reference heat guide).

## Dinner Solved!