



# Sunday Sauce Pork Pasta

with Creamy Pesto

**PRONTO** 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

-  Ground Pork
-  Rigatoni
-  Mirepoix
-  Crushed Tomatoes
-  Parsley
-  Parmesan Cheese
-  Garlic
-  Italian Breadcrumbs
-  Italian Seasoning
-  White Wine
-  Tomato Sauce
-  Basil Pesto

### HELLO RIGATONI

*The ridges on rigatoni are perfect for catching the sauce.*

# START HERE

Before starting, wash and dry all produce.

## Bust Out

Large Non-Stick Pan, Large Bowl, Strainer, Measuring Spoons, Measuring Cups, Large Pot

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Rigatoni	170 g	340 g
Mirepoix	113 g	227 g
Crushed Tomatoes	370 ml	740 ml
Parsley	7 g	7 g
Parmesan Cheese	¼ cup	½ cup
Garlic	6 g	12 g
Italian Breadcrumbs	¼ cup	½ cup
Italian Seasoning	1 tbsp	2 tbsp
White Wine	2 tbsp	2 tbsp
Tomato Sauce	2 tbsp	4 tbsp
Basil Pesto	¼ cup	½ cup
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°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.*

## Contact

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## 1. PREP

Add **10 cups water** and **2 tsp salt** to a large pot (**NOTE:** use the same pot and amount for 4 ppl). Cover and bring to a boil over high heat. Meanwhile, roughly chop the **parsley**. Peel, then mince or grate **garlic**.



## 4. COOK MEATBALLS

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **meatballs**. Pan-fry, turning **meatballs** often, until golden-brown on all sides, 2-3 min. Add **mirepoix**. Cook, stirring often, until softened, 2-3 min.



## 2. MAKE MEATBALLS

Combine **pork**, **Italian breadcrumbs**, **half the Italian seasoning**, **half the pesto**, **half the Parmesan** and **¼ tsp salt** (dbl for 4 ppl) in a large bowl. Season with **pepper**. Roll **mixture** into **12 equal meatballs** (24 meatballs for 4 ppl).



## 5. MAKE SUNDAY SAUCE

Add **crushed tomatoes**, **garlic**, **reserved pasta water**, **tomato sauce**, **remaining Italian seasoning**, **wine** and **remaining pesto** to the **meatballs**. Season with **salt** and **pepper**. Cook, stirring often, until slightly thickened and **meatballs** are cooked through, 2-3 min. \*\*



## 3. COOK RIGATONI

Add **rigatoni** to the **boiling water**. Cook, stirring occasionally, until tender, 9-10 min. Reserve **½ cup pasta water** (dbl for 4 ppl). Drain and return to the same pot, off heat.



## 6. FINISH AND SERVE

Divide **rigatoni** between bowls. Top with **meatballs** and **Sunday sauce** between bowls. Sprinkle over **parsley** and **remaining Parmesan**.

# Dinner Solved!