

25 Minutes Discovery

💫 Customized Protein 🔒 Add 2 Double 🚫 Swap) or

🔿 Swap 🔿 Swa

Beyond

Ground



If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



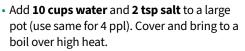
#### Pantry items | Oil, salt, pepper, unsalted butter

Cooking utensils | Colander, large non-stick pan, large pot, measuring cups, measuring spoons, medium pot, whisk



## Cook rigatoni

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.



- Add rigatoni to the boiling water. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve ½ **cup** (1 cup) **pasta**, then drain and return **rigatoni** to the same pot, off heat.



## Cook cheese sauce

- Meanwhile, heat a medium pot over medium heat. When hot, add 1 tbsp
  (2 tbsp) butter and swirl the pan to melt.
- When butter is melted, sprinkle flour over top. Cook, whisking constantly, until golden, 1-2 min. Once golden, slowly whisk in cream and reserved pasta water until smooth.
   (TIP: Add liquids in small increments to prevent lumps.)
- Increase heat to medium-high and bring to a simmer. Once simmering, cook, whisking often, until **sauce** thickens slightly, 4-6 min. Add **cheese** and whisk until melted.



## Prep

- Meanwhile, thinly slice chives.
- Roughly chop **spinach**.



# Cook chorizo

## 🔿 Swap | Ground Beef

#### 🔇 Swap | Beyond Meat®

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ tbsp (1 tbsp) oil, then chorizo. Cook, breaking up chorizo into smaller pieces, until no pink remains, 4-5 min.\*\*
- Carefully drain and discard excess fat. Sprinkle **smoked paprika** and **garlic powder** over **chorizo**. Season with **salt** and **pepper**.
- Cook, stirring often, until fragrant, 1-2 min. Remove the pan from heat.



## 3 | Cook beef

🔿 Swap | Ground Beef

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **chorizo**.\*\*

## $3 \mid \text{Cook Beyond Meat} \mathbb{R}$

#### 🔇 Swap | Beyond Meat®

If you've opted to get **Beyond Meat**<sup>®</sup>, cook it the same way as the **chorizo**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.<sup>\*\*</sup> Disregard instructions to drain excess fat.



# Finish and serve

- Add cheese sauce, spinach and chorizo to the pot with rigatoni. Season with salt and pepper, then stir until spinach wilts, 1 min.
- Divide pasta between plates.
- Sprinkle crispy shallots and chives over top.