



Creamy Italian Sausage Rigatoni

with Mushrooms, Tomatoes and Spinach

Family Friendly

25-35 Minutes

Customized Protein

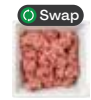
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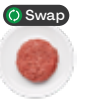
or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



Ground Beef and Pork Mix
250 g | 500 g



Beyond Meat®
2 | 4



Mild Italian Sausage, uncased
250 g | 500 g



Rigatoni
170 g | 340 g



Baby Tomatoes
113 g | 227 g



Mushrooms
113 g | 227 g



Yellow Onion
1 | 2



Baby Spinach
56 g | 113 g



Cream Cheese
1 | 2



Parmesan Cheese, shredded
1/4 cup | 1/2 cup



Cream
56 ml | 113 ml



White Cooking Wine
4 tbsp | 8 tbsp



Chicken Stock Powder
1 tbsp | 2 tbsp

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.*

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

Pantry items | Butter, oil, salt, pepper

Cooking utensils | Aluminum foil, baking sheet, colander, large non-stick pan, large pot, measuring cups, measuring spoons

1



Cook rigatoni

- Before starting, preheat the broiler to high.
- Bring a large pot of salted water to a boil (use same for 4 servings).
- Wash and dry all produce.

• To the **boiling water**, add **rigatoni**. Cook for 12-14 min, stirring occasionally, until tender but still firm to the bite.

• When done, reserve **½ cup** (1 cup) **pasta water**.

• Strain **rigatoni**, then return to the pot, off heat.

2



Prep and broil tomatoes

- Meanwhile, peel, then cut **onion** into ¼-inch pieces.
- Thinly slice **mushrooms**.
- Roughly chop **spinach**. (**TIP:** Place spinach in a bowl, then roughly chop using a pair of kitchen shears or scissors!)
- Halve **half the tomatoes** (use all for 4 servings).
- On a foil-lined baking sheet, toss **tomatoes** with ½ **tbsp** (1 **tbsp**) **oil**. Season with **salt** and **pepper**.
- Broil in the **middle** of the oven for 5-6 min, until **tomatoes** burst.

3



Cook sausage

Swap | **Ground Beef and Pork Mix**

Swap | **Beyond Meat®**

- Meanwhile, heat a large non-stick pan over medium-high.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **sausage**. Cook for 4-5 min, breaking up **sausage** into smaller pieces, until no pink remains.** Season with **salt** and **pepper**.
- Transfer **sausage** to a plate.

4



Cook veggies

- Reduce the heat to medium.
- Add **1 tbsp** (2 **tbsp**) **butter**, then **mushrooms** and **onions**. Cook for 2 min, stirring occasionally, until beginning to soften.
- Add **white cooking wine**. Cook for 3-4 min, stirring occasionally, until **veggies** are tender and wine has absorbed.
- Add **sausage** back to the pan.

5



Make sauce

- Add **stock powder**, **cream**, **cream cheese**, **half the Parmesan** and ¼ **cup** (½ **cup**) **water**. (**TIP:** For a lighter sauce consistency, add reserved pasta water, 1-2 **tbsp** at a time, if desired.)
- Cook for 1-2 min, stirring often, until **sauce** has thickened slightly and **cream cheese** melts.

6



Finish and serve

- To the pot with **rigatoni**, add **sauce**, **spinach** and **any tomato juices** from the baking sheet (from step 2). Season with **salt** and **pepper**. Stir for 30 sec to combine, until **spinach** wilts.
- Divide **pasta** between bowls. Top with **broiled tomatoes**.
- Sprinkle **remaining Parmesan** over top.

Measurements within steps **1 tbsp** (2 **tbsp**) **oil**
2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. 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.

3 | Cook beef and pork mix

Swap | **Ground Beef and Pork Mix**

If you've opted to get **beef and pork**, cook in the same way the recipe instructs you to cook the **sausage****.

3 | Cook Beyond Meat®

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook for 5-6 min, in the same way as the **sausage**, breaking up **patties** into smaller pieces, until crispy.**

** Cook to a minimum internal temperature of 165°F.