

HELLO Rigatoni and Chorizo Rosé Marinara with Posted Roppor Poste and Spinach

with Roasted Pepper Pesto and Spinach

20 Minutes







Customized Protein + Add Swap





2 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 降



500 g | 1000 g



Chorizo Sausage, uncased





250 g | 500 g





Baby Spinach



56 g | 113 g



Marinara Sauce



1 cup | 2 cup









Roasted Pepper 1/4 cup | 1/2 cup





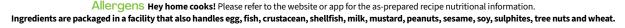
1 tsp | 2 tsp







Garlic Salt 1 tsp | 2 tsp



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



Prep

- · Before starting, wash and dry all produce.
- Add 10 cups water and 1 tbsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Heat Guide for Step 2:
 - Mild: ¼ tsp (½ tsp)
 - Medium: ½ tsp (1 tsp)
- Spicy: 1 tsp(2 tsp)
- Roughly chop spinach.
- · Roughly chop parsley.



Cook chorizo

- 🗘 Swap | Ground Beef
- 🗘 Swap | Beyond Meat®
- 2 Double | Chorizo
- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add 1 tbsp (2 tbsp) butter, then onions, chorizo and ½ tsp (1 tsp) chili flakes. (NOTE: Reference heat guide.)
- Cook, breaking up chorizo into smaller pieces, until no pink remains, 4-5 min.**
- Season with garlic salt.



Cook rigatoni

- Meanwhile, add rigatoni to the boiling water. Cook uncovered, stirring occasionally, until tender, 8-10 min.
- Reserve ½ cup (1 cup) pasta water, then drain.



Make sauce

- Add cream cheese, marinara, roasted pepper pesto, ¼ tsp (½ tsp) sugar and 1/4 cup (1/2 cup) reserved pasta water to the pan (from step 2).
- Cook, stirring often, until cream cheese melts and sauce comes to a simmer.
- Reduce heat to medium. Simmer, stirring occasionally, until **sauce** thickens slightly, 2-3 min.



Finish rigatoni

- Add rigatoni and half the Parmesan to the pan. Stir until **cheese** melts and **sauce** coats rigatoni. (NOTE: Add remaining reserved pasta water, 2 tbsp at a time, to loosen the sauce, if desired.)
- Add spinach and stir until wilted, 1 min. Season with **salt** and **pepper**, to taste.



Finish and serve

- Divide rigatoni between plates.
- Sprinkle with parsley, remaining Parmesan and any remaining chili flakes, if desired.

Measurements within steps

1 tbsp 2 person

oil Ingredient

4 person

2 Cook beef

O Swap | Ground Beef

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

2 | Cook Beyond Meat®

🔘 Swap | Beyond Meat®

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

2 Cook chorizo

If you've opted for double **chorizo**, cook it in the same way the recipe instructs you to cook the regular portion of chorizo. Work in batches, if necessary.