









Rigatoni and Chorizo Rosé Marinara

with Roasted Pepper Pesto and Spinach

20 Minutes

 Swap	 Swap	 Double
		
Ground Beef 250 g 500 g	Beyond Meat® 1 2	Chorizo 500 g 1000 g

 Customized Protein  Add  Swap or  *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](https://www.hellofresh.ca)



	
Chorizo Sausage, uncased 250 g 500 g	Rigatoni 170 g 340 g
	
Baby Spinach 56 g 113 g	Cream Cheese 1 2
	
Marinara Sauce 1 cup 2 cup	Parsley 7 g 14 g
	
Parmesan Cheese, shredded ½ cup 1 cup	Roasted Pepper Pesto ¼ cup ½ cup
	
Chili Flakes  1 tsp 2 tsp	Yellow Onion, chopped 56 g 113 g
	
Garlic Salt 1 tsp 2 tsp	

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 | Pepper, unsalted butter, salt

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

1



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**.

4



Make sauce

- Add **cream cheese**, **marinara**, **roasted pepper pesto**, ¼ tsp (½ tsp) **sugar** and ¼ cup (½ 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.

2



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**.

5



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.

3



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.

6



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 tbsp) oil
2 person 4 person Ingredient

2 | 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**. **

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

*2 Double | **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.

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