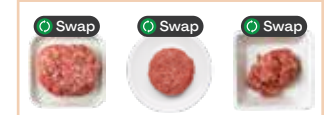




# Rigatoni and Chorizo Rosé Marinara

## with Roasted Pepper Pesto and Spinach

20 Minutes



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](http://www.hellofresh.ca)

Ground Beef 250 g | 500 g  
Beyond Meat® 2 | 4  
Ground Turkey 250 g | 500 g



- 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 cups
- 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®**
- Swap | **Ground Turkey**
- 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 it the same way as the **chorizo**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.\*\*

## 2 | Cook turkey

Swap | **Ground Turkey**

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

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