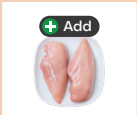




# Creamy Pesto, Bacon and Cheese Rigatoni with Veggies

Family Friendly

20-30 Minutes



Chicken Breasts  
2 | 4

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)



Rigatoni  
170 g | 340 g



Bacon Strips  
100 g | 200 g



Basil Pesto  
1/4 cup | 1/2 cup



Shallot  
1 | 2



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



Cream  
56 ml | 113 ml



Sweet Bell Pepper  
1 | 2



Corn Kernels  
113 g | 227 g



Cream Sauce Spice Blend  
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.

1

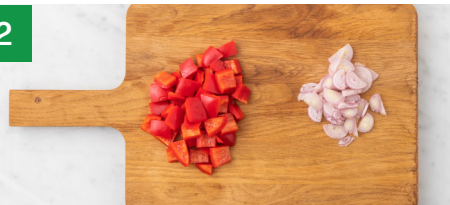


### Cook rigatoni

• Before starting, wash and dry all produce.

- Add **10 cups hot water** and **1 tbsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Add **rigatoni** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **½ cup** (1 cup) **pasta water**.
- Drain and return **rigatoni** to the same pot, off heat.

2



### Prep

+ Add | Chicken Breasts

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Peel, then thinly slice **shallot**.

3



### Cook bacon

- Cut **bacon** into 1-inch pieces.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **bacon** to the dry pan. Cook, stirring occasionally, until crispy, 7-9 min.\*\*
- Remove the pan from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate.
- Carefully discard all but **1 tbsp** (2 tbsp) **bacon fat** from the pan.

4



### Cook veggies

- Reheat the pan with **reserved bacon fat** over medium-high.
- When the pan is hot, add **corn**. Cook, stirring occasionally, until softened, 2-3 min.
- Add **peppers** and **shallots**. Cook, stirring occasionally, until softened, 3-4 min. Season with **salt** and **pepper**.
- Sprinkle **Cream Sauce Spice Blend** over top. Cook, stirring constantly, until **veggies** are coated, 1 min.

5



### Finish pasta

- Add **pesto** and **reserved pasta water** to the pan with **veggies**. Cook, stirring occasionally, until slightly thickened, 2-3 min.
- Add **veggie mixture**, **cream**, **half the bacon** and **half the Parmesan** to the pot with **rigatoni**. Stir to combine.
- Season with **salt** and **pepper**, to taste.

6



### Finish and serve

- Divide **rigatoni** between bowls.
- Sprinkle **remaining Parmesan** and **remaining bacon** over top.

## 2 | Prep and cook chicken

+ Add | Chicken Breasts

If you've opted to add **chicken breasts**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Pan-fry on one side until golden, 6-7 min. Flip, then cover and continue cooking, until cooked through, 6-7 min.\*\* Use the same pan to cook bacon in step 3.

\* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

\*\* Cook bacon to a minimum internal temperature of 71°C/160°F and chicken to a minimum internal temperature of 74°C/165°F, as size may vary..