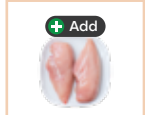




# Rigatoni Alla Gricia

with Bacon

25 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



Cream  
56 ml | 113 ml



Garlic, cloves  
2 | 4



Shallot  
1 | 2



White Cooking Wine  
4 tbsp | 8 tbsp



Parmesan Cheese, shredded  
1/2 cup | 1 cup



Baby Spinach  
28 g | 56 g



Mushrooms  
113 g | 227 g

**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** | Salt, unsalted butter, pepper

**Cooking utensils** | Large non-stick pan, large pot, measuring cups, measuring spoons, paper towels, slotted spoon

1



## Cook pasta

- Before starting, 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.
- Wash and dry all produce.

- Add **rigatoni** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 12-14 min.
- Reserve **¼ cup** (½ cup) **pasta water**, then drain and return **rigatoni** to the same pot, off heat.
- Add **1 tbsp** (2 tbsp) **butter**. Stir to coat.

4



## Cook veggies

- Heat the pan with **reserved fat** over medium-high.
- When hot add, **mushrooms**. Cook stirring often until **mushrooms** are golden-brown and tender, 4-5 min.
- Add **shallots** and **garlic**. Cook stirring often until softened, 2-3 min.

2



## Prep

+ Add | **Chicken Breasts**

- Meanwhile, quarter **mushrooms**.
- Roughly chop **spinach**.
- Peel, then mince the **garlic**.
- Halve, peel, then finely chop **shallot**.

3



## Cook bacon

- Cut **bacon** crosswise into ¼-inch strips.
- Heat a large non-stick pan over medium heat. When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.\*\* Remove from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside.
- Carefully drain and discard all but **1 tbsp** (2 tbsp) **fat**.

5



## Finish pasta

- Add **white wine**, **cream**, **reserved pasta water**, **1 tbsp** (2 tbsp) **butter** and **¼ tsp** (½ tsp) **pepper**. Cook stirring often until **sauce** reduces slightly, 2-3 min.
- Add **rigatoni** and **spinach**. Cook stirring often until **spinach** is wilted, 1 min.
- Add **half the Parmesan cheese** and **half the bacon**. Toss to coat.

6



## Finish and serve

+ Add | **Chicken Breasts**

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

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

## 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.

## 6 | Finish and serve

+ Add | **Chicken Breasts**

Thinly slice **chicken**. Top bowls with **chicken**.

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