

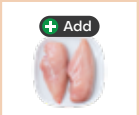


Creamy Pesto Cheese Rigatoni

with Crispy Bacon and Veggies

Family Friendly

25-35 Minutes



Chicken Breast
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.
- If you opted to add chicken, preheat the oven to 425 °F.
- 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

- 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

- Heat 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.

Measurements
within steps

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

3 | Cook chicken

+ Add | **Chicken Breast**

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-high heat. When hot, add **1/2 tbsp** (1 tbsp) **oil**, then **chicken**. (**NOTE:** Don't overcrowd the pan; cook in 2 batches if needed.) Cook until golden, 1-2 min per side. Transfer **chicken** to an unlined baking sheet. Bake in the **middle** of the oven until cooked through, 12-14 min.**

6 | Finish and Serve

+ Add | **Chicken Breast**

Thinly slice **chicken** and add on top of **pasta** before serving.

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

** Cook pork and poultry to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively, as size may vary.



Issue with your meal? Scan the QR code to share your feedback.