



# Creamy Pesto Cheese Rigatoni

with Crispy Bacon and Veggies

Family Friendly

Quick

20-30 Minutes



Bacon Strips



Rigatoni



Basil Pesto



Shallot



Parmesan Cheese, shredded



Cream



Sweet Bell Pepper



Corn Kernels



Cream Sauce Spice Blend



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HELLO RIGATONI

*The ridges on rigatoni are perfect for catching sauce!*

## Start here

Before starting, wash and dry all produce.

### Bust out

Measuring spoons, slotted spoon, measuring cups, large pot, large non-stick pan, paper towels

### Ingredients

	2 Person	4 Person
Bacon Strips	100 g	200 g
Rigatoni	170 g	340 g
Basil Pesto	¼ cup	½ cup
Shallot	50 g	100 g
Parmesan Cheese, shredded	¼ cup	½ cup
Cream	56 ml	113 ml
Sweet Bell Pepper	160 g	320 g
Corn Kernels	113 g	227 g
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Salt and Pepper*		

\* Pantry items

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

### 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.*

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### Cook rigatoni

- 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 **¼ cup pasta water** (dbl for 4 ppl).
- Drain and return **rigatoni** to the same pot, off heat.



### Cook veggies

- Heat the pan with **reserved bacon fat** over medium-high.
- When 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 Blend** over top. Cook, stirring constantly, until **veggies** are coated, 1 min.



### Prep

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



### Finish pasta

- Add **veggies, pesto, cream, reserved pasta water, half the bacon** and **half the Parmesan** to the pot with **rigatoni**.
- Stir until combined and **rigatoni** is coated.



### 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 bacon fat** (dbl for 4 ppl) from the pan.



### Finish and serve

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

## Dinner Solved!