

Creamy Pesto Cheese Rigatoni

with Crispy Bacon and Veggies

Family Friendly 25-35 Minutes













Bacon Strips

Basil Pesto







Shallot

Parmesan Cheese, shredded





Cream

Sweet Bell Pepper

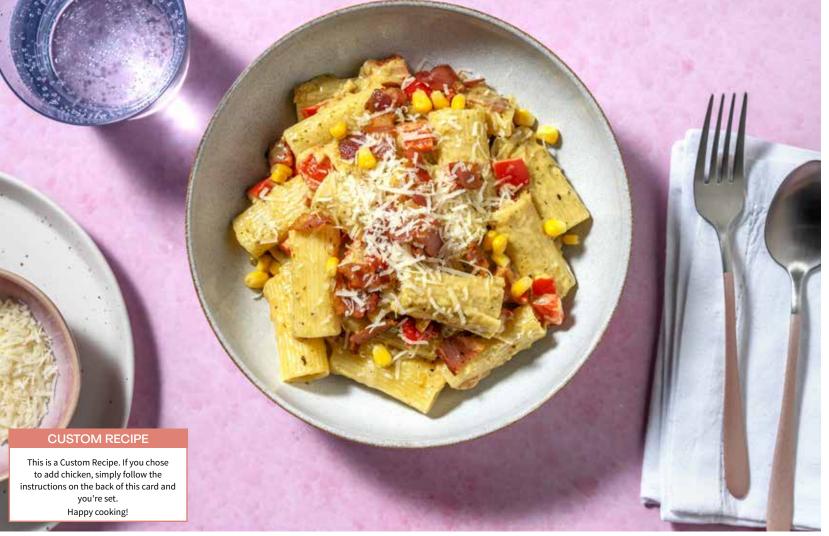


Corn Kernels



Cream Sauce Spice Blend





HELLO RIGATONI

Start here

Before starting, wash and dry all produce.

If you chose to add chicken, preheat the oven to 450°F.

Measurements , 1 tbsp , (2 tbsp), within steps

Bust out

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

Ingredients

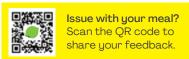
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	2 Person	4 Person
Rigatoni	170 g	340 g
Chicken Breasts	2	4
Bacon Strips	100 g	200 g
Basil Pesto	1/4 cup	½ cup
Shallot	50 g	100 g
Parmesan Cheese, shredded	⅓ cup	½ cup
Cream	56 ml	113 ml
Sweet Bell Pepper	160 g	320 g
Corn Kernels	113 g	227 g
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

- * Pantry items
- ** Cook pork and poultry to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively,
- Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening

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.





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 ½ cup (1 cup) pasta water.
- Drain and return **rigatoni** to the same pot, off heat.



Prep

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

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 oil, then chicken. (NOTE: Cook chicken in 2 batches for 4 ppl, using ½ tbsp oil per batch.) Pan-fry until golden-brown, 1-2 min per side. Transfer **chicken** to an unlined baking sheet. Roast in the middle of the oven until cooked through, 8-10 min.**



Cook bacon

- Cut bacon into 1-inch pieces.
- Heat a large non-stick pan over mediumhigh 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.



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 Spice Blend over top. Cook, stirring constantly, until veggies are coated, 1 min.



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.



Finish and serve

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

Thinly slice **chicken**, then plate **pasta** as instructed, topping with sliced chicken.

Dinner Solved!