



# Creamy Pesto Cheese Rigatoni

with Crispy Bacon and Veggies

Family Friendly 25-35 Minutes



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Rigatoni



Chicken Breasts



Bacon Strips



Basil Pesto



Shallot



Parmesan Cheese,  
shredded



Cream



Sweet Bell Pepper



Corn Kernels



Cream Sauce Spice  
Blend

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to add chicken, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

HELLO RIGATONI

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

## Start here

Before starting, wash and dry all produce.

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

**Measurements within steps** **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

## Bust out

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

## Ingredients

	2 Person	4 Person
Rigatoni	170 g	340 g
Chicken Breasts*	2	4
Bacon Strips	100 g	200 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
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, as size may vary.

† 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.*

1



### 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.

4



### 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.

2



### 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 **½ 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.\*\*

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.

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.

6



### 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!



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