



Creamy Spinach and Goat Cheese Rigatoni with Peas

Veggie

30 Minutes



Rigatoni



Goat Cheese



Parmesan Cheese, shredded



Green Peas



Garlic, cloves



Baby Spinach



Cream



Yellow Onion



Parsley

HELLO RIGATONI

The ridges on rigatoni are perfect for catching sauce!

Start here

Before starting, wash and dry all produce.

Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan

Ingredients

| | 2 Person | 4 Person |
|---------------------------|----------|----------|
| Rigatoni | 170 g | 340 g |
| Goat Cheese | 56 g | 113 g |
| Parmesan Cheese, shredded | ½ cup | 1 cup |
| Green Peas | 113 g | 227 g |
| Garlic, cloves | 3 | 6 |
| Baby Spinach | 113 g | 227 g |
| Cream | 113 ml | 237 ml |
| Yellow Onion | 113 g | 226 g |
| Parsley | 7 g | 14 g |
| Unsalted Butter* | 2 tbsp | 4 tbsp |
| Salt and Pepper* | | |

* Pantry items

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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Prep

Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. While **water** comes to a boil, peel, then mince or grate **garlic**. Peel, then cut **onion** into ¼-inch pieces. Finely chop **parsley**. Roughly chop **spinach**.



Cook rigatoni

Add **rigatoni** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return **rigatoni** to the same pot, off heat.



Start sauce

While **rigatoni** cooks, heat a large non-stick pan over medium heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **garlic, onions** and **peas**. Season with **salt** and **pepper**. Cook, stirring often, until **onions** soften slightly, 3-4 min.



Finish sauce

Add **cream, reserved pasta water** and **half the goat cheese** to the pan. Season with **salt** and **pepper**, then stir to combine. Bring to a simmer and cook, stirring occasionally, until **sauce** thickens slightly, 5-6 min.



Cook spinach

When **sauce** is thickened, add **spinach**. Cook, stirring often, until wilted, 1-2 min.



Finish and serve

Add **sauce** to the pot with **rigatoni**, then stir to combine. Divide **rigatoni** between plates. Crumble **remaining goat cheese** over top. Sprinkle with **parsley** and **Parmesan**.

Dinner Solved!