

# Creamy Sun-Dried Tomato Pesto and Pork Pasta

with Spinach and Parmesan

Family Friendly

25 Minutes



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







Rigatoni







Onion, chopped

**Baby Spinach** 



Garlic Puree



Chicken Broth Concentrate







Chili Flakes



shredded



Cream Sauce Spice Blend



# Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

oil Ingredient

#### Heat Guide for Step 6:

- Mild: 1/4 tsp
- Medium: 1/2 tsp
- Spicy: 1 tsp

#### **Bust out**

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

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Mild Italian Sausage, uncased	250 g	500 g
Rigatoni	170 g	340 g
Zucchini	1	2
Baby Spinach	56 g	113 g
Onion, chopped	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Sun-Dried Tomato Pesto	½ cup	1 cup
Parmesan Cheese, shredded	⅓ cup	½ cup
Chili Flakes 🥒	1/4 tsp	1/4 tsp
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Milk*	½ cup	1 cup
Oil*		

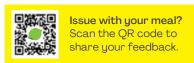
Salt and Pepper\*

- \* Pantry items
- \*\* Cook to a minimum internal temperature of 74°C/165°F.

## 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 water and 2 tsp 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 (½ cup) pasta water, then drain and return rigatoni to the same pot, off heat.



### Prep

- Meanwhile, roughly chop spinach.
- Cut **zucchini** into ½-inch pieces.



#### Cook zucchini

- · Heat a large non-stick pan over mediumhigh heat.
- When hot, add ½ tbsp (1 tbsp) oil, then **zucchini**. Cook, stirring occasionally, until tender-crisp, 3-4 min.
- Season with salt and pepper, then transfer to a plate.



# Cook pork

- Heat the same pan over medium-high.
- Add ½ tbsp (1 tbsp) oil, then pork and garlic puree. Cook, breaking up pork into smaller pieces, until no pink remains, 4-5 min.\*\*
- Carefully drain and discard excess fat.
- Add onions. Cook, stirring occasionally, until softened, 3-4 min.
- Add Cream Sauce Spice Blend. Cook, stirring often, until **pork** is coated, 1 min.
- Season with salt and pepper.

If you've opted to get **sausage**, cook it in the same way the recipe instructs you to cook the **pork**.\*\*



## Make sauce

- Add ½ cup (1 cup) milk and broth concentrate to the pan with pork.
- Bring to a simmer and cook, stirring often, until sauce thickens slightly, 1-2 min.
- Add zucchini and spinach. Cook, stirring often, until spinach wilts, 1-2 min.
- Season with salt and pepper, to taste.



#### Finish and serve

- Add sauce mixture, reserved pasta water and sun-dried tomato pesto to the pot with rigatoni. Stir to combine.
- Divide pasta between bowls.
- Sprinkle Parmesan and ¼ tsp chili flakes over top. (NOTE: Reference heat guide.)

# Dinner Solved!