



Creamy Sun-Dried Tomato Pesto and Pork Pasta
















with Spinach and Parmesan

Family Friendly 20-30 Minutes

Customized Protein + Add ↻ Swap or *2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



- | | |
|--|--|
|  
Chorizo Sausage, uncased
250 g 500 g |  
Beyond Meat®
2 4 |
| 
Ground Pork
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
¼ cup ½ cup | 
Chili Flakes
¼ tsp ½ tsp |
| 
Cream Sauce Spice Blend
1 tbsp 2 tbsp | |

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

- Before starting, wash and dry all produce
- **Heat Guide for Step 6:**
 - 1/4 tsp (1/2 tsp) mild
 - 1/2 tsp (1 tsp) medium
 - 1 tsp (2 tsp) spicy!

- 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.

4



Cook pork

Swap | **Chorizo sausage, uncased**

Swap | **Beyond Meat®**

- Reheat 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**.

** Cook to a minimum internal temperature of 74°C/165°F.

2



Prep

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

3



Cook zucchini

- Heat a large non-stick pan over medium-high heat.
- When the pan is 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.

5



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.

6



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** (½ tsp) **chili flakes** over top. (**NOTE:** Reference heat guide.)

Measurements within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

4 | Cook sausage

Swap | **Chorizo sausage, uncased**

If you've opted to get **chorizo**, cook it in the same way the recipe instructs you to cook the **ground pork****

4 | Cook Beyond Meat®

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prepare, cook and plate it the same way as the **pork**, until cooked through, 5-6 min.**



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