

# Creamy Sun-Dried Tomato Pesto and Pork Pasta

with Spinach and Parmesan

Meal of the Month

Family Friendly 25 Minutes



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**Ground Pork** 







Rigatoni



**Baby Spinach** 



Onion, chopped

Zucchini





Chicken Broth Concentrate

Garlic Puree



Sun-Dried Tomato



Parmesan Cheese, shredded



Chili Flakes



Cream Sauce Spice Blend



## Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

4 person Ingredient

#### **Heat Guide for Step 6:**

- Mild: 1/4 (1/2 tsp)
- Medium: ½ tsp (1 tsp)
- Spicy: 1 tsp (2 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	200 g	400 g
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	1/4 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*		

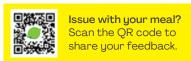
Salt and Pepper\*

- \* 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 1/4 cup (1/2 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 1/2 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 1/2 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 **Italian 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 1/4 tsp (1/2 tsp) chili flakes over top. (NOTE: Reference heat guide.)

## **Dinner Solved!**