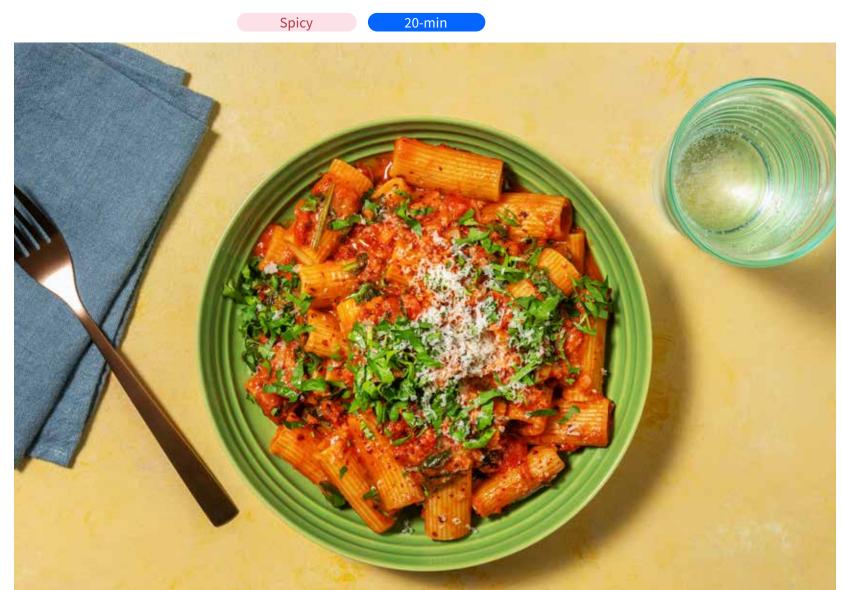


# Fresh Rigatoni and Chorizo Rosé Marinara

with Roasted Peppers and Spinach







Chorizo Sausage,





Fresh Rigatoni



Baby Spinach







Marinara Sauce



Parmesan Cheese, shredded



**Roasted Peppers** 



Chili Flakes



Onion, chopped



Garlic Salt



## Start here

- Before starting, wash and dry all produce.
- Add 10 cups water and 1 tbsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high

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

#### **Heat Guide for Step 2:**

- Mild: ¼ tsp (½ tsp)
- Medium: ½ tsp (1 tsp)
- · Spicy: 1 tsp (2 tsp)

### **Bust out**

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

## Ingredients

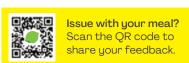
	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Fresh Rigatoni	227 g	454 g
Baby Spinach	56 g	113 g
Cream Cheese	43 g	86 g
Marinara Sauce	1 cup	2 cups
Parsley	7 g	14 g
Parmesan Cheese, shredded	⅓ cup	½ cup
Roasted Peppers	170 ml	340 ml
Chili Flakes 🤳	1 tsp	2 tsp
Onion, chopped	56 g	113 g
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	1 tbsp	2 tbsp
Salt and Pepper*		

- \*\* 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.





## Prep

- Heat a large non-stick pan over mediumhigh heat.
- · Meanwhile, drain half the roasted peppers (use all for 4 ppl), then roughly chop.
- Roughly chop spinach.
- · Roughly chop parsley.



## Cook chorizo and veggies

- When the pan is hot, add 1 tbsp (2 tbsp) butter, then onions, chorizo and 1/2 tsp (1 tsp) chili flakes. (NOTE: Reference heat guide.) Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Add chopped peppers. Season with pepper and garlic salt. Cook, stirring often, until warmed through, 1-2 min.



## Cook rigatoni

- Meanwhile, add rigatoni to the boiling water. Cook uncovered, stirring occasionally, until tender, 2-3 min.
- Reserve ½ cup (1 cup) pasta water, then drain.



#### Make sauce

- Add cream cheese, marinara, 1/4 tsp (1/2 tsp) sugar and 1/4 cup (1/2 cup) reserved pasta water to the pan (from step 2). Cook, stirring often, until **cream cheese** melts and **sauce** comes to a simmer.
- · Reduce heat to medium. Simmer, stirring occasionally, until sauce thickens slightly, 2-3 min.



- Add rigatoni and half the Parmesan to the pan. Stir until cheese melts and sauce coats **rigatoni**. (NOTE: Add remaining reserved pasta water, 2 tbsp at a time, to loosen the sauce, if desired.)
- Add **spinach** and stir until wilted, 1 min. Season with **salt** and **pepper**, to taste.



Finish and serve

• Divide **rigatoni** between plates. Sprinkle with parsley, remaining Parmesan and any remaining chili flakes, if desired.

# **Dinner Solved!**