



# Rigatoni and Chorizo in Rosé Sauce

with Roasted Peppers and Spinach

20-min

Optional Spice



Chorizo Sausage, uncased



Rigatoni



Baby Spinach



Cream Cheese



Italian Seasoning



Crushed Tomatoes



Onion, chopped



Garlic Puree



Basil



Parmesan Cheese, shredded



Roasted Red Peppers



Chili Flakes

HELLO CREAM CHEESE

*This versatile, soft cheese is great for both sweet and savoury applications!*

## Start here

- Before starting, wash and dry all produce.
- 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.

### Heat Guide for Step 6 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

## Bust out

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

## Ingredients

|                           | 2 Person | 4 Person |
|---------------------------|----------|----------|
| Chorizo Sausage, uncased  | 250 g    | 500 g    |
| Rigatoni                  | 170 g    | 340 g    |
| Baby Spinach              | 56 g     | 113 g    |
| Cream Cheese              | 6 tbsp   | 12 tbsp  |
| Italian Seasoning         | 1 tbsp   | 2 tbsp   |
| Crushed Tomatoes          | 370 ml   | 740 ml   |
| Onion, chopped            | 56 g     | 113 g    |
| Garlic Puree              | 1 tbsp   | 2 tbsp   |
| Basil                     | 7 g      | 14 g     |
| Parmesan Cheese, shredded | ¼ cup    | ½ cup    |
| Roasted Red Peppers       | 170 ml   | 340 ml   |
| <b>Chili Flakes</b> 🌶️    | 1 tsp    | 2 tsp    |
| Oil*                      |          |          |
| Salt and Pepper*          |          |          |

\* Pantry items

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

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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### 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.



### Prep

While **rigatoni** cooks, drain **roasted peppers**, then cut into ½-inch pieces. Roughly tear **basil**.



### Cook chorizo

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chorizo**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min.\*\* Add **onions, garlic puree** and **Italian Seasoning**. Season with **salt** and **pepper** and cook, stirring, until **onions** soften, 2-3 min.



### Start rosé sauce

Add **peppers** and **crushed tomatoes** to the large pan, then season with **salt** and **pepper** and stir to combine. Bring to a gentle boil, then reduce heat to medium. Cook, uncovered, until **sauce** has slightly thickened, 4-6 min.



### Finish rosé sauce

Add **cream cheese, rigatoni, reserved pasta water** and **half the Parmesan** to the pan. Stir until **cheese** is melted and combined. Add **spinach** and stir until wilted, 1 min.



### Finish and serve

Divide **rigatoni** between plates. Sprinkle with **remaining Parmesan, chili flakes** and **basil**. (NOTE: Reference heat guide.)

## Dinner Solved!