

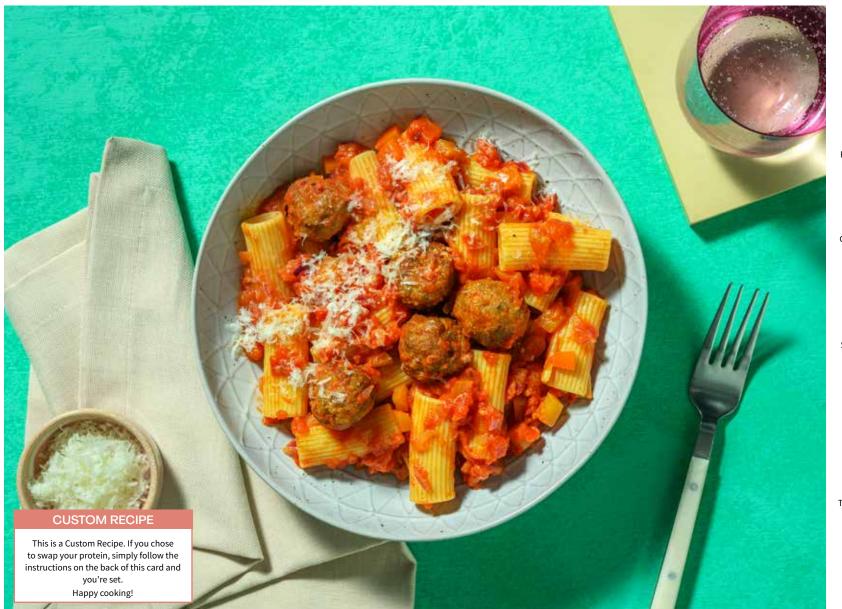
# Rigatoni and Mini Pork Meatballs

with Sweet Peppers

Family Friendly

Quick

25 Minutes





**Ground Pork** 







Parmesan Cheese,



Italian Breadcrumbs

shredded



**Crushed Tomatoes** with Garlic and



Garlic, cloves

Rigatoni





Sweet Bell Pepper



**Italian Seasoning** 



**Red Onion** 



Tomato Sauce Base

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

#### **Bust out**

Baking sheet, measuring spoons, slotted spoon, strainer, large bowl, parchment paper, measuring cups, large pot, large non-stick pan

## Ingredients

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	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Turkey	250 g	500 g
Parmesan Cheese, shredded	½ cup	1 cup
Italian Breadcrumbs	2 tbsp	4 tbsp
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Garlic, cloves	2	4
Sweet Bell Pepper	160 g	320 g
Rigatoni	170 g	340 g
Italian Seasoning	2 tsp	4 tsp
Red Onion	56 g	113 g
Tomato Sauce Base	2 tbsp	4 tbsp
Sugar*	½ tsp	1 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 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.



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# 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.
- Drain and return **rigatoni** to the same pot, off heat.



#### Form and roast meatballs

- Meanwhile, line a baking sheet with parchment paper.
- Add pork, breadcrumbs, half the Parmesan,
  2 tsp Italian Seasoning and ¼ tsp salt (dbl both for 4 ppl) to a large bowl. (TIP: If you prefer a firmer meatball, add an egg to the mixture!)
  Season with pepper, then combine.
- Roll mixture into 12 equal-sized meatballs (24 for 4 ppl)
- Arrange meatballs on the prepared baking sheet.
- Roast in the **middle** of the oven until goldenbrown and cooked through, 9-12 min.\*\*

If you've opted to get **turkey**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **pork**.



### Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Peel, then cut **half the onion** into ½-inch pieces (whole onion for 4 ppl).
- Peel, then mince or grate garlic.



# Cook veggies

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions** and **peppers**. Cook, stirring occasionally, until **veggies** are tender-crisp, 2-3 min.
- Season with salt and pepper.



#### Make sauce

- Add tomato sauce base and garlic to the pan with veggies. Cook, stirring often, until fragrant, 1 min.
- Add **crushed tomatoes** and ½ **tsp sugar** (dbl for 4 ppl). Bring to a boil over high.
- Once boiling, reduce heat to medium. Simmer, stirring occasionally, until **sauce** thickens slightly, 5-6 min.
- Season with salt and pepper, to taste.



#### Finish and serve

- Using a slotted spoon, transfer **meatballs** to the pot with **rigatoni**, then pour **sauce** over top. Stir until **meatballs and rigatoni** are coated in **sauce**.
- Divide **rigatoni and mini meatballs** between plates
- Sprinkle remaining Parmesan over top.

