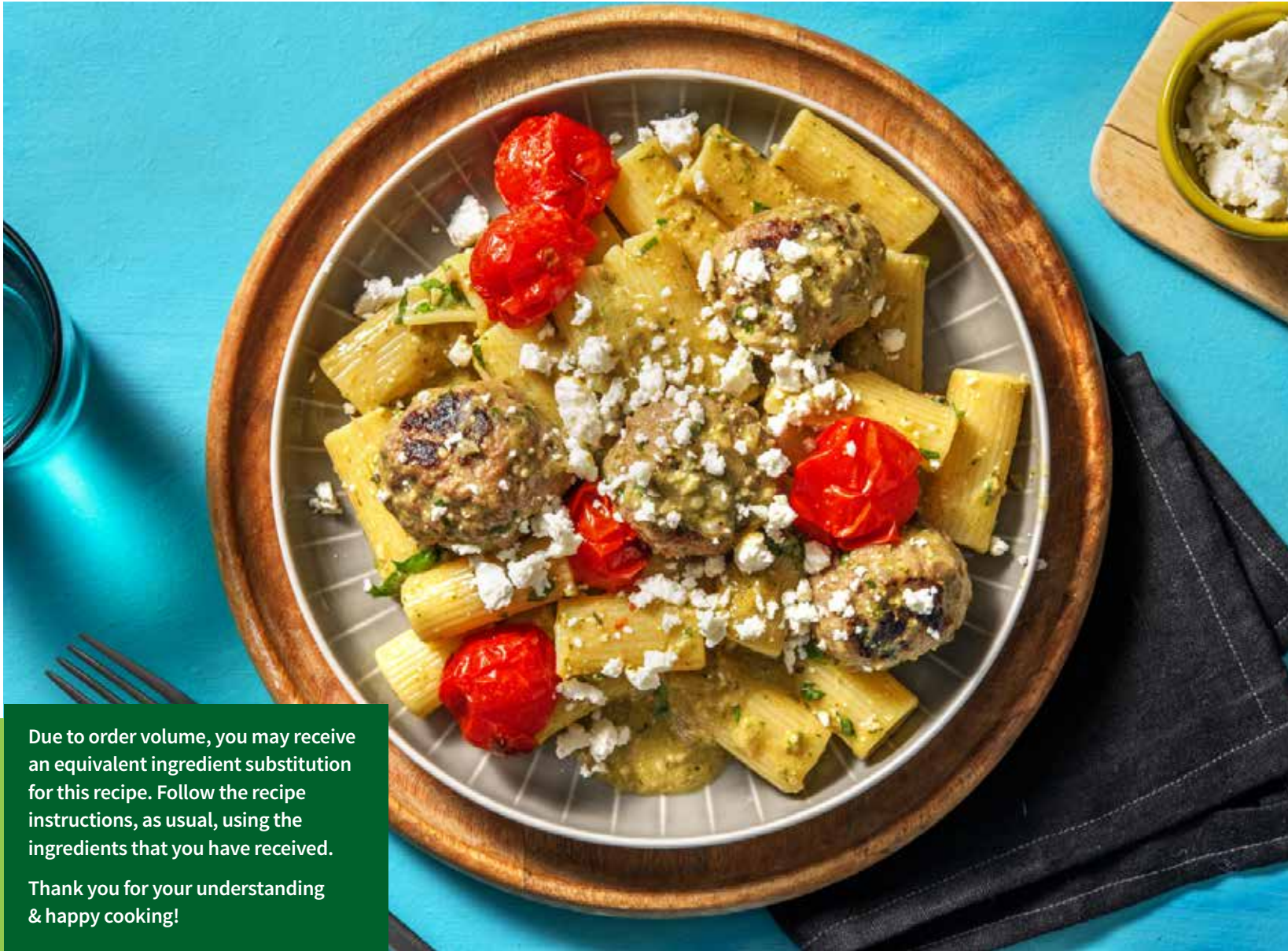




Rigatoni Lamb Verde

with Blistered Cherry Tomatoes

PRONTO 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Ground Lamb



Oregano



Rigatoni



Parsley



Basil Pesto



Italian Breadcrumbs



Cherry Tomatoes



Lemon



Shallot



Goat Cheese

HELLO RIGATONI VERDE

A bright green pasta filled with herbs for tonight's dinner!

START HERE

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Bust Out

Large Non-Stick Pan, Baking Sheet, Large Pot, Box Grater, Aluminum Foil, Strainer, Microplane/Zester, Medium Bowl, Measuring Cups & Spoons

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Oregano	7 g	7 g
Rigatoni	170 g	340 g
Parsley	7 g	14 g
Basil Pesto	¼ cup	½ cup
Italian Breadcrumbs	4 tbsp	8 tbsp
Cherry Tomatoes	113 g	227 g
Lemon	1	1
Shallot	50 g	100 g
Goat Cheese	28 g	56 g
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°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.

Contact

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1. PREP

Add **10 cups water** and **2 tsp salt** in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. While the **water** heats, zest, then juice **half the lemon**. Cut the **remaining lemon** into wedges. Peel, then grate the **shallot**. Finely chop **parsley**. Finely chop **oregano**.



4. COOK MEATBALLS

Heat a large non-stick pan over medium-high heat. When the hot, add **½ tbsp oil** (dbl for 4 ppl), then **meatballs**. Sear, turning **meatballs** often, until golden-brown all over and cooked through, 4-5 min.**



2. MAKE MEATBALLS

Combine **lamb**, **1 tsp lemon zest** (dbl for 4ppl) **breadcrumbs**, **half the shallots**, **half the oregano** and **half the parsley** in a medium bowl. Form **lamb mixture** into **8 equal-sized meatballs** (dbl for 4ppl). Set aside.



5. MAKE SAUCE

Add **remaining shallots** to the pan. Cook, stirring often, until **shallot** soften, 1 min. Add **pesto**, **1 tbsp lemon juice** (dbl for 4ppl), **reserved pasta water** and **1 tbsp butter** (dbl for 4ppl). Cook, stirring occasionally, until **sauce** reduces slightly, 2-3 min.



3. BLISTER TOMATOES & COOK PASTA

On a foil-lined baking sheet, toss **tomatoes** with **½ tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. Broil, in the **middle** of the oven, until burst, 4-5 min. While the **tomatoes** broil, add **rigatoni** to the **boiling water**. Cook, stirring occasionally, until tender, 10-12 min. When **rigatoni** is done, reserve **½ cup pasta water** (dbl for 4 ppl), then drain.



6. FINISH AND SERVE

Add the **lamb meatball mixture**, **remaining parsley** and **remaining oregano** to the pot with the **rigatoni**. Toss to coat. Divide the **lamb pasta** between bowls and top with **blistered tomatoes**. Crumble over the **goat cheese**. Squeeze over a **lemon wedge** if desired.

Dinner Solved!