



Sunday Sauce Pork Pasta with Rigatoni

Quick

30 Minutes



Ground Pork



Rigatoni



Mirepoix



Crushed Tomatoes
with Garlic and Onion



Parsley



Parmesan Cheese,
shredded



Italian Breadcrumbs



Italian Seasoning



Tomato Sauce Base



Basil Pesto



Garlic Puree



Sweet Bell Pepper

HELLO RIGATONI

The ridges on rigatoni are perfect for catching the sauce.

Start here

Before starting, wash and dry all produce.

Bust Out

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

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Rigatoni	170 g	340 g
Mirepoix	113 g	227 g
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Parsley	7 g	14 g
Parmesan Cheese, shredded	¼ cup	½ cup
Italian Breadcrumbs	¼ cup	½ cup
Italian Seasoning	1 tbsp	2 tbsp
Tomato Sauce Base	2 tbsp	4 tbsp
Basil Pesto	¼ cup	½ cup
Garlic Puree	1 tbsp	2 tbsp
Sweet Bell Pepper	160 g	320 g
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 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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1 Prep

Add **10 cups water** and **2 tsp salt** to a large pot. (**NOTE:** Use the same for 4 ppl.) Cover and bring to a boil over high heat. While **water** comes to a boil, roughly chop **parsley**. Core, then cut **pepper** into ¼-inch pieces.



2 Make meatballs

Combine **pork, garlic puree, Italian breadcrumbs, half the Italian Seasoning, half the pesto, half the Parmesan** and **¼ tsp salt** (dbl for 4 ppl) in a large bowl. Season with **pepper**. Roll **mixture** into **12 equal-sized meatballs** (24 meatballs for 4 ppl).



3 Cook rigatoni

Add **rigatoni** to the **boiling water**. Cook, stirring occasionally, until tender, 9-10 min. Reserve **⅓ cup pasta water** (dbl for 4 ppl). Drain and return **rigatoni** to the same pot, off heat.



4 Cook meatballs

While **rigatoni** cooks, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **meatballs**. Pan-fry, turning **meatballs** often, until golden-brown on all sides, 2-3 min. (**TIP:** Don't overcrowd the pan; pan-fry the meatballs in two batches if needed, using 1 tbsp oil per batch.) Add **mirepoix** and **peppers**. Cook, stirring often, until softened, 2-3 min.



5 Make Sunday sauce

Add **crushed tomatoes, reserved pasta water, tomato sauce base, remaining Italian Seasoning, remaining pesto** and **½ tsp sugar** (dbl for 4 ppl) to the **meatballs**. Season with **salt** and **pepper**. Cook, stirring often, until **sauce** thickens slightly and **meatballs** are cooked through, 2-3 min. **



6 Finish and serve

Divide **rigatoni** between bowls. Top with **meatballs** and **Sunday sauce**. Sprinkle **parsley** and **remaining Parmesan** over top.

Dinner Solved!