



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Yellow Onion



8 oz | 16 oz
Button Mushrooms



¼ oz | ½ oz
Rosemary



2 Cloves | 4 Cloves
Garlic



¼ oz | ½ oz
Parsley



6 oz | 12 oz
Rigatoni Pasta
Contains: Wheat



2 | 4
Mushroom Stock
Concentrates



1 TBSP | 2 TBSP
Flour
Contains: Wheat



1.5 oz | 3 oz
Tomato Paste



13.76 oz | 27.52 oz
Crushed Tomatoes



5 tsp | 5 tsp
Red Wine
Vinegar



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WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chicken Breast
Strips

Calories: 800



9 oz | 18 oz
Italian Chicken
Sausage Mix

Calories: 900

RIGATONI WITH VEGAN MUSHROOM RAGÙ

with Garlic, Rosemary & Parsley



PREP: 15 MIN | COOK: 30 MIN | CALORIES: 610



HELLO

BUTTON MUSHROOMS

Their mild flavor and meaty texture are ideal for a meatless ragù.

FUNGUS AMONG US

When washing produce in Step 1, instead of rinsing mushrooms, we recommend using a damp paper towel to wipe them clean.

BUST OUT

- Large pot
- Whisk
- Strainer
- Paper towels
- Medium bowl
- Large pan (or 2 large pans)
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
(1 tsp | 1 tsp)
- Sugar (¾ tsp | 1½ tsp)
- Olive oil (2 tsp | 4 tsp)

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*Chicken is fully cooked when internal temperature reaches 165°.

*Chicken Sausage is fully cooked when internal temperature reaches 165°.



1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Halve, peel, and dice **onion**. Dice **mushrooms** into ¼-inch pieces. Peel and mince or grate **garlic**. Strip **rosemary leaves** from stems; finely chop leaves until you have 2 tsp (4 tsp for 4 servings). Roughly chop **parsley**.



4 MAKE TOMATO MIXTURE

- While mushrooms cook, in a medium bowl, whisk together **crushed tomatoes**, **flour**, **stock concentrates**, **half the vinegar**, **1 cup plain water**, and ¾ tsp **sugar**. (For 4 servings, use all the vinegar, 2 cups water, and 1½ tsp sugar.)



2 COOK PASTA

- Once water is boiling, add **rigatoni** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve ¾ cup **pasta cooking water** (1¼ cups for 4 servings), then drain.



5 SIMMER SAUCE

- To pan with **mushrooms**, add a **drizzle of oil** and **tomato paste**; cook, stirring, until tomato paste darkens, 1-2 minutes.
- Add **tomato-flour mixture** to pan; season with **salt** and **pepper**. Bring to a boil, then reduce to a simmer. Cook, stirring occasionally, until sauce thickens, 8-10 minutes.
- Stir drained **rigatoni** into pan with **sauce**, adding **splashes of reserved pasta cooking water** until pasta is thoroughly coated in sauce. Taste and season with **salt** and **pepper** if desired.

- While sauce cooks, pat **chicken*** dry with paper towels and season with **salt** and **pepper**. Heat a **drizzle of oil** in a second large pan over medium-high heat. Add chicken or **sausage***; cook, stirring frequently, until cooked through, 4-6 minutes. Once **sauce** is done cooking, stir in chicken or sausage along with drained **rigatoni**.



3 COOK MUSHROOM MIXTURE

- While pasta cooks, heat a **large drizzle of oil** in a large pan over medium-high heat. Add **onion** and **mushrooms**; cook, stirring occasionally, until softened, 6-7 minutes.
- Add **garlic**, **chopped rosemary**, **salt**, and **pepper**; cook, stirring occasionally, until fragrant, 1-2 minutes more.



6 SERVE

- Divide **pasta** between bowls; top each bowl with a **drizzle of olive oil**. Garnish with **parsley** and serve.