



Creamy Pesto Pork Rigatoni

with Spinach and Parmesan

Optional Spice

30 Minutes



Pork Chops,
boneless



Rigatoni



Garlic, cloves



Chicken Broth
Concentrate



Basil Pesto



Baby Spinach



Parmesan Cheese,
shredded



Chili Flakes



All-Purpose Flour



Onion, chopped

HELLO RIGATONI

Rigatoni are larger than penne and ziti but pack the perfect chew for hearty pastas!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 6:

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

Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Rigatoni	170 g	340 g
Garlic, cloves	2	4
Chicken Broth Concentrate	1	2
Basil Pesto	¼ cup	½ cup
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Chili Flakes 🌶️	¼ tsp	¼ tsp
All-Purpose Flour	1 tbsp	2 tbsp
Onion, chopped	56 g	113 g
Milk*	½ cup	1 cup
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°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 same pot, off heat.



Prep

While **rigatoni** cooks, roughly chop **spinach**. Peel, then mince or grate **garlic**. Pat **pork** dry with paper towels, then cut crosswise into ½-inch strips. Season with **salt** and **pepper**.



Cook pork

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **pork**. Cook, stirring occasionally, until **pork** is cooked through, 3-4 min.**



Start sauce

Add **onions** and **garlic** to the pan with **pork**. Cook, stirring occasionally, until **onions** soften, 2-3 min. Sprinkle **flour** over **pork mixture**. Cook, stirring often, until coated, 1 min.



Finish sauce

Add **½ cup milk** (dbl for 4 ppl), **broth concentrate** and **spinach** to the pan. Cook, stirring often, until **sauce** thickens slightly, 1-2 min. Remove the pan from heat. Season with **salt** and **pepper**.



Finish and serve

Add **sauce** and **pesto** to the pot with **rigatoni**. Stir to combine. Divide **rigatoni** between bowls. Sprinkle **Parmesan** and **¼ tsp chili flakes** over top. (NOTE: Reference heat guide.)

Dinner Solved!