



# 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!