



Fresh Rigatoni and Chorizo Rosé Marinara with Roasted Peppers and Spinach

Spicy

20-min



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Chorizo Sausage,
uncased



Fresh Rigatoni



Baby Spinach



Cream Cheese



Marinara Sauce



Parsley



Parmesan Cheese,
shredded



Roasted Peppers



Chili Flakes



Onion, chopped



Garlic Salt

HELLO CREAM CHEESE

This versatile, creamy soft cheese is great for both sweet and savoury applications!

Start here

- Before starting, wash and dry all produce.
- Add 10 cups water and 1 tbsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

Heat Guide for Step 2:

- Mild: ¼ tsp (½ tsp)
- Medium: ½ tsp (1 tsp)
- Spicy: 1 tsp (2 tsp)

Bust out

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

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Fresh Rigatoni	227 g	454 g
Baby Spinach	56 g	113 g
Cream Cheese	43 g	86 g
Marinara Sauce	1 cup	2 cups
Parsley	7 g	14 g
Parmesan Cheese, shredded	¼ cup	½ cup
Roasted Peppers	170 ml	340 ml
Chili Flakes 🌶️	1 tsp	2 tsp
Onion, chopped	56 g	113 g
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	1 tbsp	2 tbsp
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°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.



Prep

- Heat a large non-stick pan over medium-high heat.
- Meanwhile, drain **half the roasted peppers** (use all for 4 ppl), then roughly chop.
- Roughly chop **spinach**.
- Roughly chop **parsley**.



Cook chorizo and veggies

- When the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then **onions, chorizo** and **½ tsp** (1 tsp) **chili flakes**. (**NOTE:** Reference heat guide.) Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min.**
- Add **chopped peppers**. Season with **pepper** and **garlic salt**. Cook, stirring often, until warmed through, 1-2 min.



Cook rigatoni

- Meanwhile, add **rigatoni** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 2-3 min.
- Reserve **½ cup** (1 cup) **pasta water**, then drain.



Make sauce

- Add **cream cheese, marinara**, **¼ tsp** (½ tsp) **sugar** and **¼ cup** (½ cup) **reserved pasta water** to the pan (from step 2). Cook, stirring often, until **cream cheese** melts and **sauce** comes to a simmer.
- Reduce heat to medium. Simmer, stirring occasionally, until **sauce** thickens slightly, 2-3 min.



Finish rigatoni

- Add **rigatoni** and **half the Parmesan** to the pan. Stir until **cheese** melts and **sauce** coats **rigatoni**. (**NOTE:** Add remaining reserved pasta water, 2 tbsp at a time, to loosen the sauce, if desired.)
- Add **spinach** and stir until wilted, 1 min. Season with **salt** and **pepper**, to taste.



Finish and serve

- Divide **rigatoni** between plates. Sprinkle with **parsley, remaining Parmesan** and **any remaining chili flakes**, if desired.

Dinner Solved!



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