



PESTO ROSSO RIGATONI

with Broccoli, Yellow Bell Pepper and Fresh Bocconcini

VEGGIE



HELLO

PESTO ROSSO

This pesto gets its intense red hue and flavour from sun-dried tomatoes

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 716



Yellow Bell Pepper



Broccoli



Red Onion, cubed



Chili Flakes



Fresh Rigatoni



Sun-Dried Tomato Pesto



Bocconcini

BUST OUT

- Large Pot
- Large Pan
- Measuring Cups
- Strainer
- Salt
- Pepper
- Olive or Canola oil

INGREDIENTS

2-person | 4-person

- Yellow Bell Pepper 227 g | 454 g
- Broccoli 1 pkg (227 g) | 2 pkg (454 g)
- Red Onion, cubed 1 pkg (56 g) | 2 pkg (113 g)
- Chili Flakes  1 pkg (1/2 tsp) | 1 pkg (1/2 tsp)
- Fresh Rigatoni 1 1 pkg (227 g) | 2 pkg (454 g)
- Sun-Dried Tomato Pesto 2,5,9 1 pkg (1/3 cup) | 2 pkg (2/3 cup)
- Bocconcini 2 1 pkg (100 g) | 2 pkg (200 g)

ALLERGENS

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites

START STRONG

Fresh pasta is a tasty alternative to its dried cousin. It takes much less time to cook than dried noodles, so keep your eye on them! We love it cooked to *al dente*, which means firm to the bite!



1 PREP Wash and dry all produce. Bring a large pot of **salted water** to a boil. Core, then cut the **bell pepper(s)** into 1/2-inch cubes.



2 COOK VEGGIES Heat a large pan over medium-high heat. Add a drizzle of **oil**, then the **onions, bell peppers** and as much **chili flakes** as you like. Cook, stirring often, until the peppers are tender-crisp, 4-5 min.



3 COOK PASTA Meanwhile, add the **pasta** to the boiling water. Cook for 2 min. Add the **broccoli**. Cook until broccoli is tender-crisp and pasta is tender, 2-3 min. Reserve **1/4 cup pasta water** (double for 4 people). Drain the pasta and broccoli and return to the pot.



4 ASSEMBLE PASTA Add the **pepper mixture, pesto** and **reserved pasta water** to the **pot**. Season with **salt** and **pepper**. Toss together, until warmed through, 1-2 min.



5 FINISH AND SERVE Divide the **pasta** between bowls and tear over small pieces of **bocconcini**.

MAMMA MIA!

Red pesto gives this pasta a little oomph!