



# PORK RAGÙ RIGATONI

with Tuscan Herbs & Parmesan



## HELLO PORK RAGÙ

All the hearty and comforting flavors of a traditionally long-simmered sauce, made easier with ready-to-heat pulled pork.

PREP: 5 MIN | TOTAL: 25 MIN | CALORIES: 970



Carrot



Pulled Pork



Chicken Stock Concentrate



Parmesan Cheese  
(Contains: Milk)



Rigatoni Pasta  
(Contains: Wheat)



Tuscan Heat Spice



Marinara Sauce

## START STRONG

If you want to check if your rigatoni is al dente, aka “to the tooth” in Italian, give one a taste! It should have a slightly undercooked bite at the center. The pasta will finish as it simmers in the ragu and reach tender, chewy perfection by the time you’re ready to eat.

## BUST OUT

- Large pot
- Peeler
- Strainer
- Large pan
- Olive oil (2 tsp | 2 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Carrot **3 oz** | **6 oz**
- Rigatoni Pasta **6 oz** | **12 oz**
- Pulled Pork\* **10 oz** | **20 oz**
- Tuscan Heat Spice **1 TBSP** | **2 TBSP**
- Chicken Stock Concentrate **1** | **2**
- Marinara Sauce **14 oz** | **28 oz**
- Parmesan Cheese **¼ Cup** | **½ Cup**

\* Pulled Pork is fully cooked when internal temperature reaches 160 degrees.

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREP

Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Trim, peel, and finely dice **carrot** into ¼-inch pieces.



## 2 COOK PASTA

Once water is boiling, add **rigatoni** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **1 cup pasta cooking water**, then drain.



## 3 COOK CARROT

Meanwhile, heat a drizzle of **olive oil** in a large pan over medium heat. Add **carrot**; cook, stirring, until browned and tender, 6-8 minutes. Season with **salt** and **pepper**.



## 4 SIMMER PORK

Tear **pork** into smaller pieces. Heat another drizzle of **olive oil** in pan with **carrot** over medium-high heat. Add pork and **Tuscan Heat Spice**; season with **salt** and **pepper**. Cook, stirring, until pork is warmed through, 2-3 minutes. Stir in **stock concentrate** and **½ cup reserved pasta cooking water** (¾ cup for 4 servings). Bring to a boil, then lower heat and simmer until saucy, 1-2 minutes.



## 5 FINISH SAUCE

Add **marinara**, **rigatoni**, and **½ tsp sugar** (1 tsp for 4 servings) to pan with **pork**. (**TIP:** If the pan feels too crowded, transfer everything to pot used for pasta.) Simmer until reduced slightly, 2-3 minutes. If necessary, add more **reserved cooking water** a splash at a time until pasta is thoroughly coated in sauce. Reduce heat to low and stir in **1 TBSP butter** (2 TBSP for 4). Season with **salt** and **pepper**. Turn off heat.



## 6 SERVE

Divide **rigatoni** and any remaining **sauce** between bowls. Top with **Parmesan** and serve.

## FRESH MINCE

Try chopping up a handful of fresh parsley or basil and sprinkling it over your finished dish.

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