

Hello
FRESH



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Rigatoni “a la Vodka”

with Pancetta, Spinach, and Herby Breadcrumbs

Okay, so there’s technically no vodka in this recipe, but that can be our secret. The combination of creamy tomato sauce and salty pancetta is flavorful enough without it! Serve straight from the skillet for a way easier cleanup.



Prep: 5 min
Total: 30 min



level 1



nut
free



Rigatoni



Parmesan
Cheese



Pancetta



Milk



Flour



Garlic



Spinach



Panko
Breadcrumbs



Parsley



Crushed
Tomatoes

Ingredients

		4 People
Rigatoni	1)	12 oz
Parmesan Cheese	2)	½ Cup
Pancetta		4 oz
Reduced-Fat Milk	2)	2 Cups
Flour	1)	2 T
Garlic		4 Cloves
Spinach		5 oz
Panko Breadcrumbs	1) 3)	½ Cup
Parsley		¼ oz
Crushed Tomatoes		1 Box
Butter*	2)	1 T
Oil*		1 t

*Not Included

Allergens

- 1) Wheat
- 2) Milk
- 3) Soy

Tools

Large pot, Strainer, Large tall-sided pan, Small pan, Whisk, Slotted spoon

Nutrition per person Calories: 650 cal | Fat: 22 g | Sat. Fat: 11 g | Protein: 28 g | Carbs: 87 g | Sugar: 14 g | Sodium: 931 mg | Fiber: 4 g

Ruler

0 in ¼ in ½ in ¾ in 1 in



1 Prep: Wash and dry all produce. Bring a large pot of **salted water** to a boil. Mince or grate the **garlic**. Roughly chop the **parsley**. Add the **pasta** to the boiling water. Cook 9-11 minutes, until al dente. Drain.

2 Crisp the pancetta: Heat a drizzle of **oil** in a large tall-sided pan over medium-high heat. Add the **pancetta** to the pan. Cook, tossing, for 4-5 minutes, until crispy and golden brown. Remove the pancetta with a slotted spoon, reserving the oil. Place onto a paper towel.

3 Make the sauce: Heat the same pan over medium heat. Add the **garlic** to the reserved **pancetta oil**. Cook 30 seconds, until fragrant. Whisk in the **flour**, and cook another 1 minute. Slowly whisk in the **milk**, adding a little bit at a time, until fully incorporated. Bring to a boil. Cook 1-2 minutes, until thickened. Remove from heat, and stir in the **parmesan**. Once melted, stir in the **tomatoes** and **spinach** to wilt. Season generously with **salt** and **pepper**. **TIP:** If the sauce isn't hot enough to wilt the spinach, return pan to medium heat.

4 Make the herby breadcrumbs: Preheat the broiler to high or the oven to 500 degrees. Melt **1 Tablespoon butter** in the microwave (or a small pan). Toss the **panko** and half the **parsley** into the melted **butter**. Season with **salt** and **pepper**.

5 Broil the pasta: Toss the **pasta**, **pancetta**, and remaining **parsley** into the sauce. Season with **salt** and **pepper**. Sprinkle the **panko mixture** over the pasta. Transfer to the oven to broil 2-3 minutes, watching carefully, until golden brown.

6 Finish: Serve the **rigatoni "a la vodka"** straight out of the pan and enjoy!

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