



# Rigatoni in Turkey Tomato Sauce

with Roasted Peppers and Spinach

Quick

25 Minutes



Ground Turkey



Rigatoni



Sweet Bell Pepper



Italian Seasoning



Tomato Sauce Base



Crushed Tomatoes with Garlic and Onion



Parmesan Cheese, shredded



Balsamic Glaze



Baby Spinach



Garlic Puree



Yellow Onion

## HELLO SWEET PEPPERS

*A sweet pepper is just a green pepper that has been left on the vine to ripen!*



## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, colander, measuring spoons, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Rigatoni	170 g	340 g
Sweet Bell Pepper	160 g	320 g
Italian Seasoning	1 tbsp	2 tbsp
Tomato Sauce Base	2 tbsp	4 tbsp
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Parmesan Cheese, shredded	¼ cup	½ cup
Balsamic Glaze	1 tbsp	2 tbsp
Baby Spinach	113 g	227 g
Garlic Puree	1 tbsp	2 tbsp
Yellow Onion	56 g	113 g
Oil*		
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.*

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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.
- Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return **rigatoni** to the same pot, off heat.



## Start sauce

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **turkey** and **onions**. Cook, breaking up **turkey** into smaller pieces, until no pink remains, 4-5 min.\*\* Season with **salt** and **pepper**.



## Prep

- While **water** comes to a boil, core, then cut **pepper** into ½-inch pieces.
- Peel, then cut **half the onion** into ½-inch pieces (use whole onion for 4 ppl).
- Roughly chop **spinach**.



## Finish sauce

- Reduce heat to medium, then add **garlic puree**, **tomato sauce base** and **remaining Italian Seasoning** to the pan with **turkey**. Cook, stirring often, until fragrant, 1 min.
- Add **crushed tomatoes**. Simmer, stirring occasionally, until **sauce** thickens slightly, 4-5 min.



## Roast peppers

- While **rigatoni** cooks, add **peppers**, **half the Italian Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, stirring halfway through, until tender, 14-15 min.



## Finish and serve

- Add **sauce**, **peppers**, **spinach**, **half the Parmesan** and **reserved pasta water** to the pot with **rigatoni**.
- Stir until **spinach** wilts, 1 min.
- Add **1 tbsp balsamic glaze** (dbl for 4 ppl). Season with **salt** and **pepper**, then stir to combine.
- Divide **rigatoni** between bowls.
- Sprinkle **remaining Parmesan** over top.

## Dinner Solved!