



Spicy Cajun Tomato & Super Greens Rigatoni with Italian Style Cheese

20

Quick 20 Minutes • **Very Hot** • 2 of your 5 a day



Tenderstem® Broccoli



Garlic Clove



Rigatoni Pasta



Cajun Spice Mix



Tomato Passata



Mixed Herbs



Red Wine Stock Paste



Baby Spinach



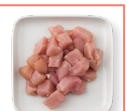
Sun-Dried Tomato Paste



Peas



Grated Hard Italian Style Cheese



Diced British Chicken Breast

Pantry Items

Oil, Salt, Pepper, Sugar, Butter



Make it Higher Protein

If you chose to make this recipe higher protein, then just follow the instructions on the back of this card.

Happy cooking!

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Kettle, garlic press, saucepan, frying pan and colander.

Ingredients

Ingredients	2P	3P	4P
Tenderstem® Broccoli**	80g	150g	150g
Garlic Clove**	2	3	4
Rigatoni Pasta 13)	180g	270g	360g
Cajun Spice Mix	1 sachet	1 sachet	2 sachets
Tomato Passata	1 carton	1½ cartons	2 cartons
Mixed Herbs	1 sachet	1 sachet	2 sachets
Red Wine Stock Paste 14)	28g	42g	56g
Baby Spinach**	40g	40g	80g
Sun-Dried Tomato Paste	25g	37g	50g
Peas**	120g	180g	240g
Grated Hard Italian Style Cheese** 7) 8)	40g	60g	80g
Diced British Chicken Breast**	240g	390g	520g
Pantry	2P	3P	4P
Sugar for the Sauce*	1 tsp	1½ tsp	2 tsp
Water for the Sauce*	100ml	150ml	200ml
Butter*	20g	30g	40g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g	Custom Recipe	
			Per serving	Per 100g
for uncooked ingredient	431g	100g	561g	100g
Energy (kJ/kcal)	2675 /639	621 /148	3323 /794	593 /142
Fat (g)	17.8	4.1	20.1	3.6
Sat. Fat (g)	9.7	2.3	10.3	1.8
Carbohydrate (g)	91.7	21.3	91.8	16.4
Sugars (g)	18.3	4.3	18.4	3.3
Protein (g)	26.1	6.1	57.6	10.3
Salt (g)	3.47	0.81	3.67	0.65


Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **8)** Egg **13)** Cereals containing gluten **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

 You can recycle me!

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Time to Prep

- Boil a full kettle.
- Halve any thick **broccoli stems** lengthways, then cut into thirds widthways.
- Peel and grate the **garlic** (or use a garlic press).



Cook the Broccoli

- When the **rigatoni** has been cooking for about 8 mins, add the **Tenderstem®** to the same pan and bring back to the boil.
- Cook with the **pasta** for the last 3-4 mins of cooking time.
- Once cooked, drain the **pasta** and **broccoli** in a colander and pop back in the pan. Drizzle with **oil** and stir through to stop the **pasta** sticking together.



Cook the Pasta

- Once boiled, pour the **water** into a large saucepan with ½ **tsp salt** on high heat.
- Add the **rigatoni** to the **water** and bring back to the boil. Cook until tender, 12 mins.



Add the Veg

- Once the **tomato sauce** has thickened, add the **butter** (see pantry for amount) and **spinach** to the pan, a handful at a time until wilted and piping hot, 1-2 mins.
- Stir in the **sun-dried tomato paste**, **cooked pasta**, **broccoli**, **peas** and **cheese**. Heat through until the **peas** are piping hot, 1 min more.
- Taste and season with **salt** and **pepper** if needed. Add a splash more **water** if you feel it needs it.

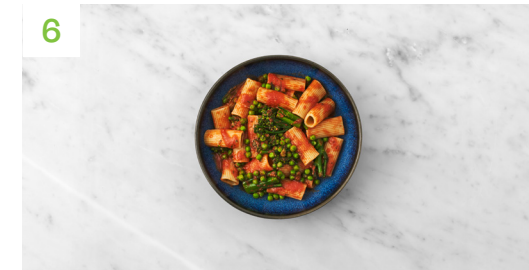


Start the Sauce

- Meanwhile, heat a drizzle of **oil** in a large frying pan on medium heat. Add the **Cajun spice mix** (add less if you'd prefer things milder) and **garlic**. Stir-fry for 30 secs.
- Stir in the **passata**, **mixed herbs**, **red wine stock paste**, **sugar** and **water for the sauce** (see pantry for both amounts).
- Bring to the boil, then lower the heat and simmer until thickened, 4-5 mins.

Make it Higher Protein

If you've chosen a higher protein version, add the **chicken** to the pan before the **spice**. Fry, 5-6 mins, then continue as instructed. The **chicken** will cook through while simmering. **IMPORTANT:** Wash hands and utensils after handling raw meat. Cook so there's no pink in the middle.



Serve

- Share the **Cajun spiced tomato pasta** out between your serving bowls.

Enjoy!