



Creamy Rigatoni

with Garlicky Greens and Creme Fraiche

Classic 25 Minutes • 1 of your 5 a day



Shallot



Garlic Clove



Courgette



Chives



Lemon



Rigatoni Pasta



Rainbow Chard



Vegetable Stock Paste



Creme Fraiche



Grated Hard Italian Style Cheese

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Saucepan, Garlic Press, Peeler, Zester, Measuring Jug, Colander, Frying Pan, Wooden Spoon, Mixing Bowl, Bowl, Scissors.

Ingredients

| | 2P | 3P | 4P |
|---|---------|---------|---------|
| Shallot** | 1 | 1 | 2 |
| Garlic Clove** | 2 | 3 | 4 |
| Courgette** | 1 | 1 | 2 |
| Chives** | 1 bunch | 1 bunch | 1 bunch |
| Lemon** | ½ | 1 | 1 |
| Rigatoni Pasta 13 | 180g | 270g | 360g |
| Reserved Pasta Water for the Sauce* | 100ml | 150ml | 200ml |
| Rainbow Chard** | 150g | 225g | 300g |
| Vegetable Stock Paste 10 | 10g | 15g | 20g |
| Creme Fraiche 7 ** | 150g | 225g | 300g |
| Grated Hard Italian Style Cheese 7 8 ** | 40g | 65g | 80g |

*Not Included **Store in the Fridge

Nutrition

| | Per serving | Per 100g |
|-------------------------|-------------|----------|
| for uncooked ingredient | 434g | 100g |
| Energy (kJ/kcal) | 2722/651 | 626/150 |
| Fat (g) | 29 | 7 |
| Sat. Fat (g) | 15 | 3 |
| Carbohydrate (g) | 80 | 18 |
| Sugars (g) | 13 | 3 |
| Protein (g) | 25 | 6 |
| Salt (g) | 1.81 | 0.42 |

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 10) Celery 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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1 Prep Time

Put a large saucepan of **water** with ½ tsp of **salt** on to boil for the **pasta**. Halve, peel and thinly slice the **shallot**. Peel and grate the **garlic** (or use a garlic press). Pull a vegetable peeler lengthways along the **courgette** to make ribbons (see picture). Finely chop the **chives** (use scissors if you like). Zest and halve the **lemon**.



2 Cook the Pasta

Add the **rigatoni** to the pan of **boiling water** and simmer until cooked, 12 mins. When ready, reserve some of the **pasta cooking water** (see ingredients for amount), then drain the **pasta** in a colander, return to the pan and drizzle over some **oil** to stop it sticking together.



3 Stir-Fry the Greens

Meanwhile, heat a glug of **oil** in a frying pan on medium heat. Once hot, add the **rainbow chard**. Season with **salt** and **pepper** and stir-fry until starting to soften, 3-4 mins. Add the **courgette** and **garlic**, mix well and cook for 2-3 mins more. Pop the **greens** into a mixing bowl and cover with some foil to keep warm.



4 Make the Sauce

Put your frying pan back on medium heat with a splash of **oil** and add the **shallot**. Cook until softened, stirring occasionally, 4-5 mins, then add the **stock paste** and the **reserved pasta water**. Stir to combine, then simmer until reduced by half, 3-4 mins. Stir in the **creme fraiche**, heat through until piping hot, then season with **pepper**. Stir through the **chives** and **three quarters** of the **grated hard Italian style cheese**.



5 Combine

Add the **pasta** to your **sauce** along with **half** the **greens**, stir everything together. **TIP: If the sauce needs loosening up, just add a splash of water.** Add a pinch of **lemon zest** and a squeeze of **lemon juice**. Taste and add more **lemon juice, salt** and **pepper** if you like things zingy!



6 Finish and Serve

Serve the **creamy pasta** in bowls with the remaining **greens** on top and a sprinkling of the remaining **hard Italian style cheese**.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.