



# Creamy Rigatoni

with Garlicky Greens and Creme Fraiche

Classic 25-30 Minutes • 1 of your 5 a day

19



Echalion Shallot



Garlic Clove



Courgette



Chives



Lemon



Rigatoni Pasta



Baby Spinach



Vegetable Stock Paste



Creme Fraiche



Grated Hard Italian Style Cheese



Bacon Lardons

**Pantry Items**

Oil, Salt, Pepper

**CUSTOM RECIPE**

This is a Custom recipe. If you chose to swap, upgrade or double up on 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.

## Cooking tools

Saucepan, garlic press, peeler, fine grater, colander, frying pan, bowl and aluminium foil.

## Ingredients

Ingredients	2P	3P	4P
Echalion 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 <b>13)</b>	180g	270g	360g
Baby Spinach**	100g	150g	200g
Vegetable Stock Paste <b>10)</b>	10g	15g	20g
Creme Fraiche** <b>7)</b>	150g	225g	300g
Grated Hard Italian Style Cheese** <b>7) 8)</b>	40g	65g	80g
Bacon Lardons**	90g	120g	180g

Pantry	2P	3P	4P
Pasta Water*	100ml	150ml	200ml

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	410g	100g
Energy (kJ/kcal)	2638/631	644/154
Fat (g)	29.7	7.3
Sat. Fat (g)	14.5	3.6
Carbohydrate (g)	75.0	18.3
Sugars (g)	9.4	2.3
Protein (g)	24.0	5.9
Salt (g)	1.45	0.36

Custom Recipe	Per serving	Per 100g
for uncooked ingredient	455g	100g
Energy (kJ/kcal)	3126/747	688/164
Fat (g)	38.9	8.6
Sat. Fat (g)	17.4	3.8
Carbohydrate (g)	75.9	16.7
Sugars (g)	9.5	2.1
Protein (g)	31.7	7.0
Salt (g)	2.68	0.59

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

## Allergens

**7)** Milk **8)** Egg **10)** Celery **13)** Cereals containing gluten

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, milk, egg, mustard, celery, soya, 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.

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## 1 Prep Time

Put a large saucepan of **water** with ½  **tsp salt** on to boil for the **pasta**. Halve, peel and thinly slice the **shallot**. Peel and grate the **garlic** (or use a garlic press).

Trim the **courgette**. Use a peeler to peel long ribbons down the length of the **courgette**, stopping at the spongy centre. Finely chop the **chives** (use scissors if easier). Zest and halve the **lemon**.



## 4 Make the Sauce

Put your (now empty) frying pan back on medium heat with a drizzle of **oil**.

Once hot, add the **shallot** and cook until softened, stirring occasionally, 4-5 mins. Stir in the **veg stock paste** and **reserved pasta water**, then simmer until reduced by half, 3-4 mins. Mix in the **creme fraiche** and heat through until piping hot, then season with **pepper**.

Stir through the **chives** and **three quarters** of the **grated hard Italian style cheese**.

## CUSTOM RECIPE

If you've chosen to add **bacon lardons** to your meal, add them to the pan before you add the **shallot** and stir-fry until golden, 4-5 mins. Then, add the **shallot** and continue as instructed.

**IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook lardons thoroughly.



## 2 Cook the Pasta

Once boiling, add the **rigatoni** to the **water** and bring back to the boil. Cook until tender, 12 mins.

When ready, reserve some of the **pasta water** (see ingredients for amount), then drain in a colander.

Pop the **pasta** back into the pan, drizzle with **oil** and stir through to stop it sticking together.



## 5 Combine and Stir

Add the **cooked pasta** to your **sauce** along with **half** the **greens** and stir together. Add a splash of water to loosen if needed.

Add a pinch of **lemon zest** and a squeeze of **lemon juice**. Taste and add more **lemon juice**, **salt** and **pepper** if needed.



## 3 Stir-Fry the Greens

Meanwhile, heat a drizzle of **oil** in a large frying pan on medium heat. Once hot, add the **courgette ribbons** and season with **salt** and **pepper**. Cook until softened, 2-3 mins, then stir in the **garlic** and cook for 1 min more.

Add the **spinach** a handful at a time and cook until wilted and piping hot, 1-2 mins. Pop the **cooked greens** into a large bowl and cover with foil to keep warm.



## 6 Serve

Share the **creamy pasta** between your bowls and top with the remaining **greens**. Finish with a sprinkle of the remaining **hard Italian style cheese**.

## Enjoy!