



Creamy Rigatoni

with Garlicky Greens and Creme Fraiche

Classic 25-30 Minutes • 4 of your 5 a day • Veggie

21



Echalion Shallot



Garlic Clove



Courgette



Chives



Lemon



Rigatoni Pasta



Baby Spinach



Vegetable Stock Paste



Creme Fraiche



Grated Hard Italian Style Cheese



Mozzarella

Pantry Items
Oil, Salt, Pepper

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 and bowl.

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 13)	180g	270g	360g
Baby Spinach**	100g	150g	200g
Vegetable Stock Paste 10)	10g	15g	20g
Crema Fraiche** 7)	150g	225g	300g
Grated Hard Italian Style Cheese** 7) 8)	40g	65g	80g
Mozzarella 7)	1 ball	1 ball	2 balls

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

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3803/909	649/155
Fat (g)	45.8	7.8
Sat. Fat (g)	30.0	5.1
Carbohydrate (g)	81.5	13.9
Sugars (g)	18.3	3.1
Protein (g)	41.65	7.1
Salt (g)	2.04	0.35

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.

Contact

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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**.

Drain the **mozzarella** and pull apart into small pieces.



Make the Creamy 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**, **mozzarella** and **three quarters** of the **grated hard Italian style cheese**.



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 pantry 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.



Combine and Stir

Stir the **cooked pasta** through your **sauce** along with **half** the **greens**. Add a splash of **water** if it's a little too thick.

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



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.

Once cooked, transfer everything to a large bowl and cover to keep warm.



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!