

Ultimate Creamy Chicken and Bacon Rigatoni Bake with Parmigiano Reggiano, Cheddar and Rocket Salad

Ultimate

40-45 Minutes





Mature Cheddar





Rigatoni Pasta





Bacon Lardons



Chicken Stock

Diced Chicken

Breast



Creme Fraiche



Parmigiano Reggiano



Rocket



Balsamic Glaze

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, grater, garlic press, colander, frying pan and ovenproof dish.

Ingredients

Ingredients	2P	3P	4P	
Mature Cheddar Cheese** 7)	30g	40g	60g	
Garlic Clove**	3	4	5	
Rigatoni Pasta 13)	180g	270g	360g	
Diced Chicken Breast**	260g	390g	520g	
Bacon Lardons**	60g	90g	120g	
Chicken Stock Paste	10g	15g	20g	
Creme Fraiche** 7)	150g	225g	300g	
Parmigiano Reggiano** 7)	20g	30g	40g	
Rocket**	20g	40g	40g	
Balsamic Glaze 14)	12ml	18ml	24ml	
Pantry	2P	3P	4P	
Butter*	30g	45g	60g	
Plain Flour*	2 tbsp	3 tbsp	4 tbsp	
Water for the Sauce*	250ml	375ml	500ml	
*Not Included **Store in the Fridge				

Nutrition

Per serving	Per 100g
396g	100g
4418/1056	1117 /267
54.7	13.8
31.0	7.8
80.1	20.2
8.9	2.3
59.1	15.0
2.75	0.70
	396g 4418/1056 54.7 31.0 80.1 8.9 59.1

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

Allergens

7) Milk 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, milk, egg, mustard, celery, soya, gluten and sulphites.

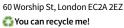
Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

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Cook the Pasta

Preheat your grill to high. Bring a large saucepan of water to the boil with ½ tsp salt for the rigatoni.

Grate the **Cheddar**. Peel and grate the **garlic** (or use a garlic press).

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

Once cooked, drain in a colander and pop back in the pan. Drizzle with **oil** and stir through to stop it sticking together.



Fry the Chicken and Bacon

Meanwhile, heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **diced chicken** and season with **salt** and **pepper**. Fry until golden brown on the outside and cooked through, 8-10 mins.

Halfway through, add the **bacon lardons** to the pan and stir-fry until golden, 4-5 mins.

Once cooked, transfer the **chicken** and **bacon** to a plate. **IMPORTANT**: Wash your hands and equipment after handling raw meat and its packaging. The chicken is cooked when no longer pink in the middle. Cook lardons thoroughly.



Make your Roux

Pop the (now empty) frying pan back on medium-high and melt in the **butter** (see pantry for amount).

Once melted, stir in the **garlic** and cook for 1 min, then stir in the **flour** (see pantry for amount).

Cook until it forms a **paste**, 1-2 mins - you've made a **roux**!



Sauce Things Up

Stir in the **water for the sauce** (see pantry for amount) a little at a time, followed by the **chicken stock paste**. Bring to the boil, then stir and simmer until thickened, 1-2 mins.

Mix in the **creme fraiche** and **both cheeses**. Taste and season with **salt** and **pepper** if needed.



Get Grilling

Stir the **cooked pasta**, **chicken** and **bacon** into the **sauce**. Cook until piping hot, 1-2 mins, then transfer to an ovenproof dish.

Grill your **pasta** bake until golden and crispy, 6-8 mins.



Finish and Serve

When everything's ready, share your **ultimate chicken** and **bacon rigatoni bake** between your plates.

Serve the **rocket** on the side drizzled with the **balsamic glaze**.

Enjoy!