



# BBQ Baked Veggie Rigatoni

with melted mozzarella and warm baguette

Family Quick Cook 20 – 25 mins

23



Bell Pepper



Dried Rigatoni



Grated Italian Style Hard Cheese



Garlic



Passata



Parsley



Hello Muscat



Baguette



Mozzarella



BBQ Sauce



Paprika



Onion

Pantry Items: Salt, Oil, Pepper, Water



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## Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

## Cooking tools you will need

Colander, grater, oven dish

## Ingredients

	2P	4P
Bell Pepper	1 unit	2 units
Dried Rigatoni	180 g	360 g
Grated Italian Style Hard Cheese	1 unit	2 units
Garlic	2 units	4 units
Passata	1 pack	2 packs
Parsley	5 g	10 g
Hello Muscat	1 sachet	2 sachets
Baguette	2 units	4 units
Mozzarella	125 g	250 g
BBQ Sauce	2 sachets	4 sachets
Paprika	2 sachets	4 sachets
Onion	2 units	4 units

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	564.5 g	100 g
Energy (kJ/kcal)	4158.9 kJ/ 994 kcal	736.7 kJ/ 176.1 kcal
Fat (g)	19.7 g	3.5 g
Sat. Fat (g)	11.3 g	2 g
Carbohydrate (g)	160.3 g	28.4 g
Sugars (g)	27 g	4.8 g
Protein (g)	40.1 g	7.1 g
Salt (g)	5.2 g	0.9 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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## Make the Pasta

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Boil a large pot of **salted water** for the **rigatoni**.
- When boiling, add the **rigatoni** to the **water** and bring back to the boil.
- Cook until softened, 12 mins.
- Once cooked, drain in a colander and pop back in the pot, off the heat. Drizzle with **oil** and stir through to prevent sticking.

**TIP:** *If you're in a hurry you can boil the water in your kettle.*



## Prep the Veg

- Meanwhile, halve, peel and chop the **onion** into small pieces.
- Peel and grate the **garlic** (or use a garlic press).
- Halve the **pepper** and discard the core and seeds. Chop into 2cm chunks.
- Place a large pan over medium-high heat with a drizzle of **oil**.
- Add the **onion** and **pepper** to the pan and fry until softened, stirring occasionally, 4-5 mins.



## Simmer the Sauce

- Add **garlic** and **paprika** and cook for 1 min more.
- Add the **passata**, **muscat** and a splash of **water** to the pan. Cook for 2-3 mins.
- Stir in the drained **rigatoni** and season to taste with **salt** and **pepper**.
- Pop the **pasta** into an appropriately-sized oven dish.



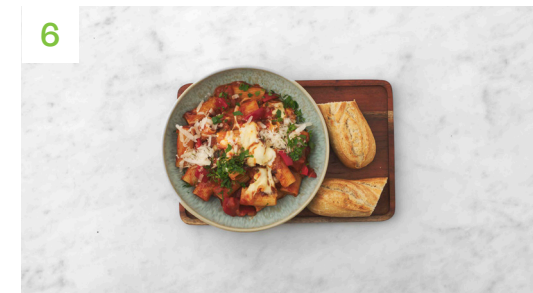
## Bake Until Bubbling

- Drain and tear the **mozzarella**. Scatter it on top of the **pasta**.
- Sprinkle over **half** the Italian **cheese** and drizzle with the **BBQ sauce**.
- Bake in the oven until the **cheese** has melted, 6-8 mins.



## Warm the Baguette

- Meanwhile, pop the **baguettes** into the oven to warm through, 2-3 mins.
- Roughly chop the **parsley** (stalks and all).



## Finish and Serve

- Divide the **pasta** between plates.
- Garnish with the remaining Italian **cheese** and **parsley**.
- Plate the warmed **baguette** alongside.

**Enjoy!**