



Pork Rigatoni in Rich Tomato Sauce

with spinach and sprinkled cheese

Family Quick Cook 20 – 25 mins

3



Pork Mince



Dried Rigatoni



Onion



Garlic



Italian Herbs



Worcester Sauce



Chopped Tomato with Onion & Garlic



Grated Cheese



Baby Spinach



Red Wine Jus

Pantry Items: Oil, Salt, Pepper, Water, Sugar, Butter



Rate your recipe!

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

Ingredients

	2P	4P
Pork Mince	240 g	480 g
Dried Rigatoni	180 g	360 g
Onion	1 unit	2 units
Garlic	2 units	4 units
Italian Herbs	½ sachet	1 sachet
Worcester Sauce	1 sachet	2 sachets
Chopped Tomato with Onion & Garlic	1 pack	2 packs
Grated Cheese	50 g	100 g
Baby Spinach	60 g	120 g
Red Wine Jus	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	558 g	100 g
Energy (kJ/kcal)	3341 kJ/ 798 kcal	599 kJ/ 143 kcal
Fat (g)	27.4 g	4.9 g
Sat. Fat (g)	11.8 g	2.1 g
Carbohydrate (g)	89.9 g	16.1 g
Sugars (g)	18.2 g	3.3 g
Protein (g)	46.7 g	8.4 g
Salt (g)	3.7 g	0.6 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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Cook the Pasta

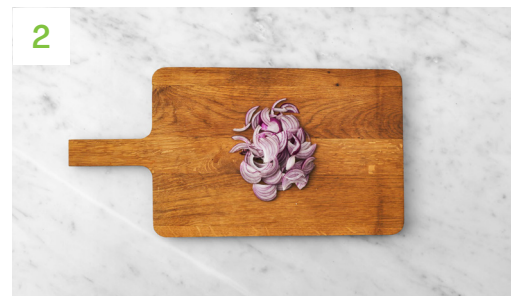
- Boil a large pot of **salted water** for the **rigatoni**.
- When boiling, add the **rigatoni** to the **water** and bring back to the boil.
- Cook until softened, 12 mins.
- Once cooked, drain in a colander and pop back in the pot, off the heat.
- Drizzle with **oil** and stir through to prevent sticking.

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



Wilt the Spinach

- When the sauce has reduced, add the **spinach** a handful at a time.
- Cook until wilted and piping hot, 1-2 mins.



Fry the Pork

- Meanwhile, halve, peel and thinly slice the **onion**.
- Peel and grate the **garlic** (or use a garlic press).
- Place a large pan over medium-high heat with a drizzle of **oil**.
- Once the pan is hot, add the **pork mince** and **onion**. Fry until **pork** is browned, 5-6 mins. **IMPORTANT:** Wash hands and equipment after handling raw mince. Pork is cooked when no longer pink in the middle.
- Use a spoon to break up the **mince** as it cooks. Season with **salt** and **pepper**.



Finishing Touches

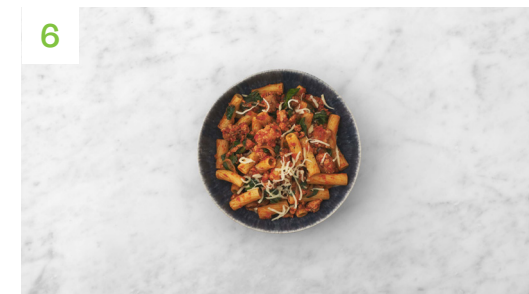
- Stir the drained **pasta**, **red wine jus**, a knob of **butter** and **half** the **cheese** through the sauce.
- Season to taste with **salt** and **pepper**.



Simmer the Sauce

- Stir in the **garlic** and sprinkle over **half** the **Italian herbs** (double for 4p).
- Cook, stirring, until fragrant, 1 min more.
- Add the **Worcester sauce**, **chopped tomatoes** and ½ tsp **sugar** (double for 4p) to the pan.
- Bring to the boil, stirring, then reduce the heat to medium and simmer until the sauce thickens, 5-6 mins.

TIP: *Add a splash of water if you feel it's too thick.*



Sprinkle and Serve

- Divide the **pork pasta** between bowls.
- Finish with a sprinkle of the remaining **cheese**.

Enjoy!