



Cherry Tomato Rigatoni

with pesto sauce and cheese

Family Veggie 20 – 25 mins

9



Garlic



Green Pesto



Cherry Tomatoes



Dried Rigatoni



Passata



Parsley



Peas



Grated Cheese



Pine Nuts



Vegetable Stock

Pantry Items: Salt, Pepper, Oil, 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
Garlic	2 units	4 units
Green Pesto	1 sachet	2 sachets
Cherry Tomatoes	125 g	250 g
Dried Rigatoni	180 g	360 g
Passata	1 pack	2 packs
Parsley	5 g	10 g
Peas	120 g	240 g
Grated Cheese	50 g	100 g
Pine Nuts	10 g	20 g
Vegetable Stock	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	383 g	100 g
Energy (kJ/kcal)	2974.8 kJ/ 711 kcal	776.7 kJ/ 185.6 kcal
Fat (g)	24.7 g	6.4 g
Sat. Fat (g)	7.6 g	2 g
Carbohydrate (g)	90.9 g	23.7 g
Sugars (g)	18.1 g	4.7 g
Protein (g)	26.5 g	6.9 g
Salt (g)	2.8 g	0.7 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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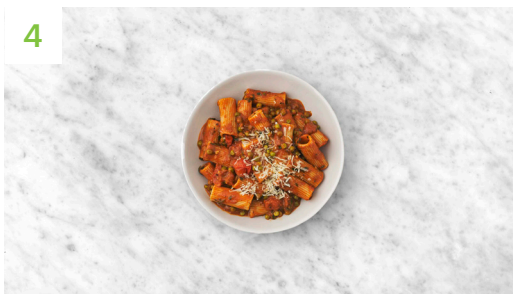
You can recycle me!



Make 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.

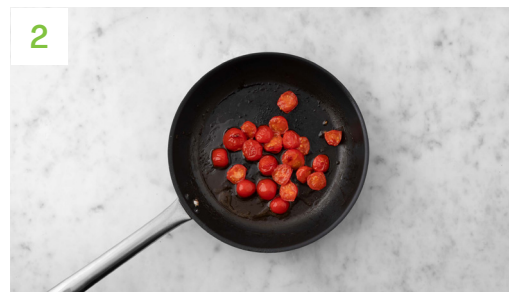
TIP: *If you're in a hurry you can boil the water in your kettle.*



Garnish and Serve

- Divide the **cherry tomato rigatoni** between bowls.
- Finish with a sprinkling of **cheese** and a scattering of **pine nuts**.

Enjoy!



Get Prepped

- Meanwhile, roughly chop the **parsley** (stalks and all).
- Peel and grate the **garlic** (or use a garlic press). Halve the **cherry tomatoes**.
- Place a large pan over medium heat (without oil) and once hot, dry-fry the **pine nuts** until lightly toasted, 2-3 mins. Remove from the pan and set aside.
- Return the pan to high heat with a drizzle of **oil**.
- When hot, add the **garlic** and **tomatoes** and fry until fragrant, 2-3 mins.



Cook the Veg

- Add the **passata**, **stock**, **peas**, 50ml **water** and ½ tsp **sugar** (double both for 4p).
- Simmer until **tomatoes** have softened and sauce has thickened, 4-5 mins.
- Stir through the **pesto**, **parsley** and a knob of **butter**.
- Season to taste with **salt**, **pepper** and **sugar**.
- Add the cooked **pasta** to the pan and carefully toss to coat.

TIP: *Add a splash of water if the sauce is too thick.*