



# Rigatoni au Gratin

with crispy breadcrumb topping

20 – 25 mins • Veggie

19



Dried Rigatoni



Creme Fraiche



Grated Cheese



Breadcrumbs



Tomato



Chives



Salad Leaves



Red Wine Vinegar



Paprika



Hello Muscat



Grated Italian Style Hard Cheese



Fennel

Pantry Items: Milk (Optional), Oil, Butter, Flour, Salt, 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, oven dish

## Ingredients

	2P	4P
Dried Rigatoni	180 g	360 g
Creme Fraiche	110 g	220 g
Grated Cheese	50 g	100 g
Breadcrumbs	1 pack	1 pack
Tomato	2 units	4 units
Chives	5 g	10 g
Salad Leaves	40 g	80 g
Red Wine Vinegar	1 sachet	2 sachets
Paprika	1 sachet	2 sachets
Hello Muscat	1 sachet	2 sachets
Grated Italian Style Hard Cheese	1 unit	2 units
Fennel	1 unit	2 units

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	480 g	100 g
Energy (kJ/kcal)	4531.3 kJ/ 1083 kcal	944 kJ/ 225.6 kcal
Fat (g)	65.9 g	13.7 g
Sat. Fat (g)	28.1 g	5.9 g
Carbohydrate (g)	95.3 g	19.9 g
Sugars (g)	6.4 g	1.3 g
Protein (g)	28.4 g	5.9 g
Salt (g)	2.9 g	0.6 g

Nutrition for uncooked ingredients based on 2 person recipe.

## 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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## Get Prepped

- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Boil a large pot of **salted water** for the **pasta**.
- Slice the **tomatoes** into ½ cm rounds.
- Roughly chop the **chives** (use scissors if you prefer).
- In a small bowl mix the **breadcrumbs** with the **Italian style hard cheese** and 2 tbsp **oil** (double for 4p).

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



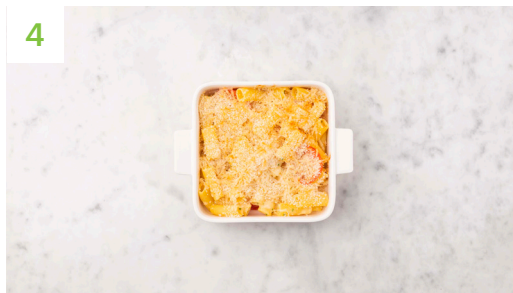
## Cook the Rigatoni

- When the **water** is boiling, add the **pasta** then bring back to the boil.
- Cook until softened, 10-12 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.



## Start the Sauce

- Meanwhile, place a large pan over medium-high heat with 2 tbsp **butter** (double for 4p).
- When hot, stir in 1 ½ tbsp **flour** (double for 4p). Cook until a paste forms, 1-2 mins.
- Gradually stir in 250ml **milk** or **water** (double for 4p), along with the **paprika** and **muscat**.
- Simmer until thickened, stirring constantly, 1-2 mins.
- Once reduced, remove the pan from the heat.



## Bake the Pasta

- Add the **creme fraiche**, **grated cheese** and **half** the chopped **chives** to the sauce.
- Allow the **cheese** to melt. Season to taste with **salt** and **pepper**.
- Mix the drained **pasta** and sliced **tomato** with the sauce. Loosen the sauce with a splash of **milk** or **water** if necessary.
- Transfer to an oven dish. Top with the **breadcrumb** mix.
- Bake on the top shelf of the oven until the **breadcrumbs** are golden and the **cheese** is bubbling, 6-8 mins.



## Assemble Your Salad

- Meanwhile, trim the root tip and green stalks of the **fennel**. Halve the **fennel** lengthways then thinly slice widthways.
- In a large bowl for the salad, mix 2 tbsp **oil** (double for 4p) together with the **red wine vinegar**.
- Season to taste with **salt** and **pepper**.
- Just before serving, toss the **fennel** and **salad leaves** through the dressing.



## Finish and Serve

- Divide the cheesy **pasta** between plates or bowls.
- Garnish with the remaining chopped **chives**.
- Serve the **fennel** salad alongside.

**Enjoy!**