



Chorizo and Mozzarella Rigatoni

with parsley and wilted spinach

20 – 25 mins

6



Chorizo



Mozzarella



Stock



Baby Spinach



Dried Chilli Flakes



Dried Rigatoni



Parsley



Chopped Tomato with Onion & Garlic



Cajun Spice Mix

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

Ingredients

	2P	4P
Chorizo	100 g	200 g
Mozzarella	125 g	250 g
Stock	1 sachet	2 sachets
Baby Spinach	60 g	120 g
Dried Chilli Flakes	1 sachet	2 sachets
Dried Rigatoni	180 g	360 g
Parsley	5 g	10 g
Chopped Tomato with Onion & Garlic	1 pack	2 packs
Cajun Spice Mix	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	437.5 g	100 g
Energy (kJ/kcal)	3171.5 kJ/ 758 kcal	724.9 kJ/ 173.3 kcal
Fat (g)	28.8 g	6.6 g
Sat. Fat (g)	13.9 g	3.2 g
Carbohydrate (g)	83.5 g	19.1 g
Sugars (g)	16 g	3.7 g
Protein (g)	39 g	8.9 g
Salt (g)	4.4 g	1 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.

Contact

Share your creations with
#HelloFreshIreland

Any questions? Contact our customer care team at [hellofresh.ie/about/faq](https://www.hellofresh.ie/about/faq)

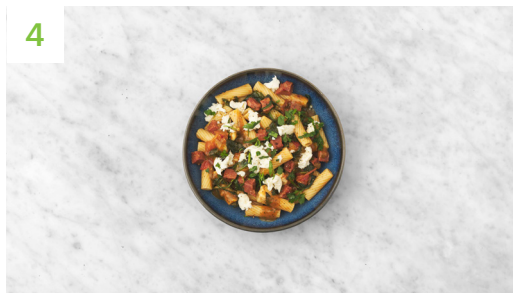


You can recycle me!



Make the Pasta

- Boil a pot of **salted water** for the **rigatoni**.
- When boiling, add the **pasta** and 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.



Garnish and Serve

- Divide the **pasta** between plates.
- Top with remaining **mozzarella** and chopped **parsley**.

Enjoy!



Simmer the Sauce

- Meanwhile, place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, fry the **chorizo** until it's starting to brown, 3-4 mins.
- Pour in the **chopped tomatoes**, **stock**, **Cajun spice**, **chilli flakes** (use less if you don't like spice) and ½ tsp **sugar** (per 2P).
- Bring to the boil then reduce the heat and simmer until thickened, 5-6 mins.
- Roughly chop the **parsley**, stalks and all.



Wilt the Spinach

- Once the sauce has reduced, stir in the **spinach** a handful at a time, until wilted, 1-2 mins.
- Drain the **mozzarella** and tear into chunks.
- Add the **pasta**, a knob of **butter** and **half** the **mozzarella**. Stir to combine and warm through, 1 min.
- Taste and season with **salt**, **pepper** and **sugar** if needed.

TIP: Loosen the sauce with a splash of water if you feel it's too thick.