



Smoked Salmon Rigatoni

with baby spinach and cream cheese

20 – 25 mins • *Optional spice*

15



Smoked Salmon



Dried Chilli Flakes



Garlic



Lemon



Stock



Dried Rigatoni



Cream Cheese



Baby Spinach



Grated Italian Style Hard Cheese

Pantry Items: Salt, Pepper, Oil, Water



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, zester

Ingredients

	2P	4P
Smoked Salmon	100 g	200 g
Dried Chilli Flakes	1 sachet	2 sachets
Garlic	2 units	4 units
Lemon	1 unit	2 units
Stock	1 sachet	2 sachets
Dried Rigatoni	180 g	360 g
Cream Cheese	48 g	96 g
Baby Spinach	120 g	240 g
Grated Italian Style Hard Cheese	1 unit	2 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	295.5 g	100 g
Energy (kJ/kcal)	2264 kJ/ 541 kcal	766 kJ/ 183 kcal
Fat (g)	13.2 g	4.5 g
Sat. Fat (g)	6.8 g	2.3 g
Carbohydrate (g)	74.2 g	25.1 g
Sugars (g)	6.2 g	2.1 g
Protein (g)	32.3 g	10.9 g
Salt (g)	3.7 g	1.3 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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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, 10-12 mins. Once cooked, reserve 100ml **pasta water** (per 2P) for the sauce.
- Drain the **pasta** in a colander and pop back in the pot, off the heat.
- Drizzle with **oil** and stir through to prevent sticking.

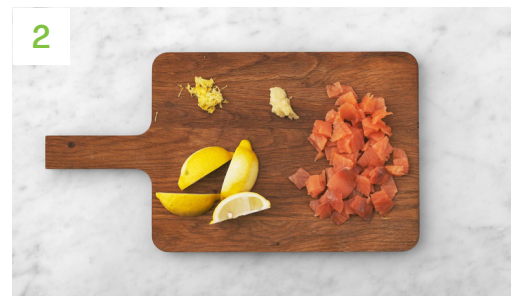
TIP: *If you're in a hurry you can boil the water in your kettle.*



Finish and Serve

- Divide the **salmon pasta** between plates.
- Sprinkle the **grated cheese** over the top.
- Serve the remaining **lemon** wedges alongside.

Enjoy!



Get Prepped

- Meanwhile, peel and grate the **garlic** (or use a garlic press).
- Zest and quarter the **lemon**.
- Chop the **salmon** into 1cm pieces. **IMPORTANT:** Wash hands and utensils after handling raw salmon.



Simmer the Sauce

- When the **pasta** is almost ready, place a pan over medium-high heat with a drizzle of **oil**.
- Fry the **garlic** until fragrant, 30 secs. Add the **cream cheese**, **stock**, reserved **pasta water**, ½ tsp **lemon zest** (per 2P) and **chilli flakes** (use less if you don't like spice).
- Simmer for 2-3 mins then add the **pasta**, **salmon** and **spinach**.
- Allow the **spinach** to wilt and season to taste with **salt**, **pepper** and **lemon** juice.