



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



Olives

Pantry Items: Milk (Optional), Oil, Butter, Flour, Salt, Pepper, 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.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

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
Olives	1 sachet	2 sachets

Nutrition

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	1127.5 kJ/ 269.5 kcal
Fat (g)	15.8 g
Sat. Fat (g)	7.5 g
Carbohydrate (g)	24.2 g
Sugars (g)	1.8 g
Protein (g)	7.6 g
Salt (g)	0.9 g

See site or app for detailed nutritional info.

Allergens

For allergen information please refer to the website or individual ingredient labels.

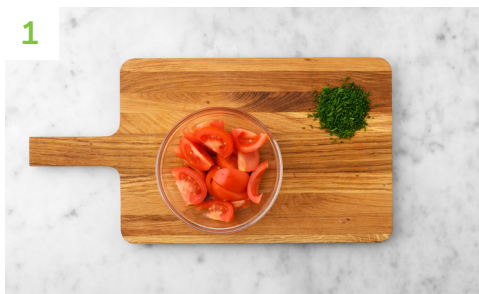
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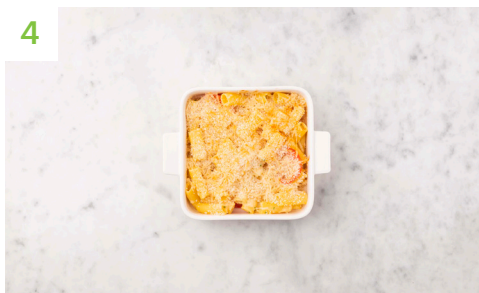
You can recycle me!



Get Prepped

- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Boil a large pot of **salted water** for the **pasta**.
- Chop the **tomatoes** into wedges.
- 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** (per 2P).

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



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** 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.



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.



Assemble Your Salad

- Meanwhile, in a large bowl for the salad, mix a drizzle of **oil** together with the **red wine vinegar**.
- Season to taste with **salt** and **pepper**.
- Just before serving, toss the **tomato**, **olives** and **salad leaves** through the dressing.



Start the Sauce

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



Finish and Serve

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

Enjoy !