



Creamy Pesto and Chorizo Rigatoni

with succulent softened cherry tomatoes

Family Quick Cook 20-25 mins

6



Chorizo



Green Pesto



Grated Italian Style Hard Cheese



Cherry Tomatoes



Dried Rigatoni



Creme Fraiche



Garlic

Pantry Items: Salt, Pepper, Oil, Water

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
Chorizo	100 g	200 g
Green Pesto	1 sachet	2 sachets
Grated Italian Style Hard Cheese	25 g	50 g
Cherry Tomatoes	125 g	250 g
Dried Rigatoni	180 g	360 g
Crema Fraiche	125 g	250 g
Garlic	1 unit	2 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	305 g	100 g
Energy (kJ/kcal)	3743.1 kJ/ 894.6 kcal	1227.3 kJ/ 293.3 kcal
Fat (g)	53.4 g	17.5 g
Sat. Fat (g)	24.2 g	7.9 g
Carbohydrate (g)	72.1 g	23.6 g
Sugars (g)	7.5 g	2.5 g
Protein (g)	29.9 g	9.8 g
Salt (g)	2.3 g	0.8 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

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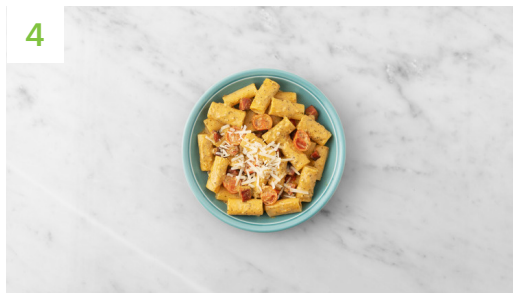
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Cook the Rigatoni

- 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.
- Drizzle with **oil** and stir through to stop it sticking together.

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



Garnish and Serve

- Divide the **pasta** between plates or bowls.
- Garnish with the remaining **cheese**.

Enjoy!



Get Prepped

- Peel and grate the **garlic** (or use a garlic press).
- Halve the **tomatoes**.



Start the Sauce

- Place a medium pan over medium heat (no oil).
- Once hot, fry the **chorizo** for 3-4 mins.
- Add the **tomatoes** and **garlic**. Cook for 4-5 mins, until softened.
- Add the **pesto**, **creme fraiche** and **half the Italian style hard cheese** to the pan.
- Add the **pasta** and stir to coat. Turn off the heat and season to taste with **salt** and **pepper**.