



# Mushroom Rigatoni

with pesto sauce and side salad

Veggie Quick Cook 20-25 mins

8



Green Pesto



Salad Leaves



Mushrooms



Grated Italian  
Style Hard Cheese



Parsley



Dried Rigatoni



Onion



Pantry Items: Oil, Salt, Pepper, Water



## Before you start

Our fruit, veg and herbs need a wash before you use them!

## Cooking tools you will need

Colander

## Ingredients

	2P	4P
Green Pesto	1 sachet	2 sachets
Salad Leaves	40 g	80 g
Mushrooms	250 g	500 g
Grated Italian Style Hard Cheese	25 g	50 g
Parsley	10 g	20 g
Dried Rigatoni	180 g	360 g
Onion	1 unit	2 units

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	332.5 g	100 g
Energy (kJ/kcal)	2208 kJ/ 527.7 kcal	664.1 kJ/ 158.7 kcal
Fat (g)	15.5 g	4.7 g
Sat. Fat (g)	3.8 g	1.1 g
Carbohydrate (g)	76.5 g	23 g
Sugars (g)	8.6 g	2.6 g
Protein (g)	20.9 g	6.3 g
Salt (g)	0.8 g	0.2 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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### Cook the Pasta

- Boil a pot of **salted water** for the **rigatoni**.
- When boiling, add the **pasta** and cook until softened, 12 mins.
- Once cooked, drain in a colander, 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.*



### Fry the Veg

- Meanwhile, heat a drizzle of **oil** in a pan over medium heat.
- Halve, peel and chop the **onion** into small pieces. Clean the **mushrooms** with kitchen paper and cut them into quarters.
- When the **oil** is hot, add the **onion** and fry for 1-2 mins. Add the **mushrooms** and cook for 5-7 mins, stirring occasionally.
- Add the **pesto** and heat for 1 min. Add a splash of **water** to loosen the sauce if required.



### Add the Pasta

- Roughly chop the **parsley** stalks and all.
- Add the drained **pasta** to the pan with the **mushroom pesto** mixture.
- Toss to coat fully.
- Season to taste with **salt** and **pepper**.



### Divide and Serve

- Divide the **salad leaves** between your plates.
- Spoon the **pasta** on top.
- Garnish with **Italian style hard cheese** and chopped **parsley**.

## Enjoy!