



Rigatoni au Gratin

with crispy breadcrumb topping

Family Veggie 20-25 mins

9



Dried Rigatoni



Creme Fraiche



Breadcrumbs



Tomato



Chives



Salad Leaves



Red Wine Vinegar



Paprika



Hello Muscat



Grated Italian Style Hard Cheese



Fennel



Grated Cheese

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

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, oven dish

Ingredients

	2P	4P
Dried Rigatoni	180 g	360 g
Creme Fraiche	125 g	250 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	25 g	50 g
Fennel	1 unit	2 units
Grated Cheese	50 g	100 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	441 g	100 g
Energy (kJ/kcal)	3426.7 kJ/ 819 kcal	777 kJ/ 185.7 kcal
Fat (g)	39.1 g	8.9 g
Sat. Fat (g)	23.9 g	5.4 g
Carbohydrate (g)	90.1 g	20.4 g
Sugars (g)	7.9 g	1.8 g
Protein (g)	27.1 g	6.1 g
Salt (g)	2.9 g	0.7 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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Get Prepped

- Preheat the oven to 240°C/220°C fan/gas mark 9. Boil a large pot of **salted water** for the **pasta**.
- Slice the **tomatoes** into ½ cm rounds.
- Roughly chop the **chives** (you can also use scissors if you like).
- In a small bowl mix the **breadcrumbs** with the **Italian style hard cheese** and 2 tbsp **oil** (double for 4p).

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



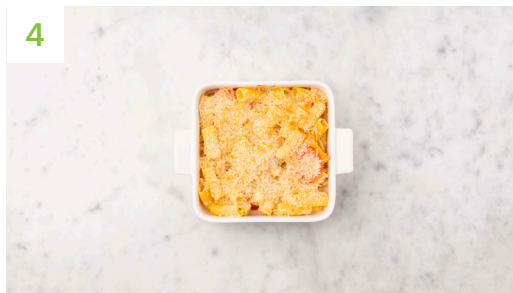
Cook the Rigatoni

- When the **water** is boiling, add the **pasta** then 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 prevent sticking.



Start the Sauce

- Meanwhile, place another pot over medium-high heat with 2 tbsp **oil** or **butter** (double for 4p).
- When hot, stir in 3 tbsp **flour** (double for 4p). Cook until it forms a paste, 1-2 mins.
- Gradually stir in 250ml **milk** or **water** (double for 4p), along with the **paprika** and **muscat**.
- Simmer until thickened, stirring constantly, 1-2 mins. Remove from the heat.



Bake the Pasta

- Add the **creme fraiche**, **cheddar cheese** and **half** the chopped **chives** to the pot.
- Allow the **cheese** to melt. Season to taste with **salt** and **pepper**.
- Mix the **pasta** through the sauce along with the sliced **tomato**. 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.



Assemble Your Salad

- Halve the **fennel** and thinly slice.
- In a large bowl for the salad, mix 2 tbsp **oil** (double for 4p) together with the **red wine vinegar**.
- Season to taste with **salt** and **pepper**.
- Just before serving, toss the **fennel** and **salad leaves** through the dressing.



Finish and Serve

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

Enjoy!