

DINNERLY



FAST

Mediterranean Rigatoni Bake with Garlic Breadcrumbs



20-30min



2 Servings

This a no-mess, no-hassle twist on baked ziti. Rather than lotsa pots-a, you'll just have lotsa pasta to indulge in for dinner. Rigatoni is cooked in a saucy bath of tomatoes, roasted red peppers, feta, and dried oregano, then topped with garlicky panko breadcrumbs before going in the oven for a bubbly finish. Forget the bowls. You'll want to dig right into the skillet for this one. We've got you covered!

WHAT WE SEND

- 4 oz roasted red peppers
- garlic (use 2 large cloves)
- 6 oz rigatoni ²
- 1 oz panko ²
- ¼ oz fresh oregano
- 1 can tomato sauce
- 1½ oz piece feta cheese ¹

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ¹

TOOLS

- medium pot
- colander
- medium ovenproof skillet

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 750kcal, Fat 25g, Carbs 110g, Protein 22g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Bring a medium pot of **salted water** to a boil. Meanwhile, pat **roasted red peppers** dry and finely chop. Peel and finely chop **2 teaspoons garlic**. Remove **1 tablespoon oregano leaves** from stems and finely chop.



2. Cook pasta

Add **pasta** to boiling water and cook, stirring occasionally to prevent sticking, until almost al dente, about 6 minutes. Reserve **1 cup pasta water**, then drain.



3. Toast panko

Heat **1 tablespoon each oil and butter** in a medium ovenproof skillet over medium-high. Add **panko** and **1 teaspoon of the chopped garlic**; cook, stirring, until panko is lightly browned and toasted, 1–2 minutes. Transfer to a heatproof bowl, then season with **salt** and **pepper**. Wipe skillet clean and set aside.



4. Make sauce

Heat **1 tablespoon oil** and **1 teaspoon remaining chopped garlic** in same skillet over medium-high. Once garlic is sizzling, about 30 seconds, add **peppers** and **chopped oregano**. Cook, stirring, 1 minute, then add **tomato sauce** and **reserved pasta water**. Bring to a simmer; season with **salt** and **pepper**. Off heat, gently stir in **crumbled feta** and **rigatoni**.



5. Bake & serve

Sprinkle **garlic panko** over **pasta**. Lightly drizzle with **oil**, then bake on center oven rack until **sauce** is thickened slightly and bubbling, about 10 minutes. Enjoy!



6. Make it meaty!

This is luscious and lovely as is, but if you want to amp up the protein or make use of some on-hand leftovers, feel free to throw in cooked sausage or chicken (or bacon, oh my!). Meat lovers may also like make-shift meatballs: cook up a hamburger patty or two, then break into large pieces. Serve on top of pasta or stir through.