

# 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)
- ½ lb rigatoni <sup>2</sup>
- 1 oz panko <sup>2</sup>
- ¼ oz fresh oregano
- 1 can tomato sauce
- 1½ oz piece feta cheese <sup>1</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter <sup>1</sup>

### 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.



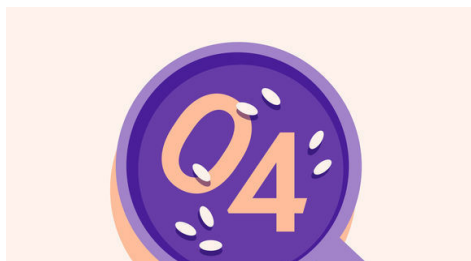
#### 2. Cook pasta

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.



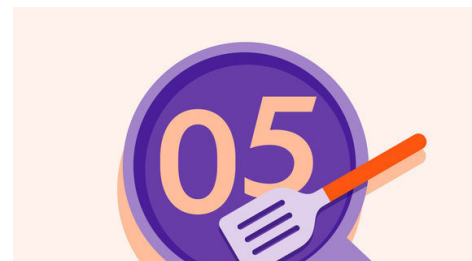
#### 3. Toast panko

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.