



## Impossible "Meat" Sauce Baked Pasta

with Mozzarella



30-40min



2 Servings

Baked pasta hits all the sweet spots for a comforting meal, and this one is no exception—except it is! We simmer crumbled Impossible patties in a homemade tomato sauce for a hearty and entirely vegetarian dish. The al dente pasta is there, as is the gooey melted mozzarella. A simple green salad rounds out the old-school red sauce meal.

## What we send

- garlic
- 1 romaine heart
- ½ lb pkg Impossible patties <sup>6</sup>
- ¼ oz Italian seasoning
- 14½ oz whole peeled tomatoes
- 6 oz rigatoni <sup>1</sup>
- 3¾ oz mozzarella <sup>7</sup>

## What you need

- kosher salt & ground pepper
- olive oil
- butter <sup>7</sup>
- red wine vinegar (or white wine vinegar)
- sugar

## Tools

- medium saucepan
- medium ovenproof skillet

## Allergens

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1060kcal, Fat 60g, Carbs 88g, Protein 46g



### 1. Prep ingredients

Preheat broiler with a rack in the top position. Bring a medium saucepan of **salted water** to a boil.

Finely chop **1 tablespoon garlic**. Halve **lettuce** lengthwise, then cut crosswise into 1-inch pieces; discard stem.



### 2. Cook plant-based ground

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Crumble in **Impossible patties**. Cook, breaking up into bite-sized pieces, until browned in spots, 3-4 minutes. Stir in **2½ teaspoons of the garlic** and **2 teaspoons Italian seasoning**; cook until fragrant, about 1 minute.



### 3. Simmer sauce

Add **tomatoes** and **1 cup water**; bring to a boil. Simmer over medium heat, stirring occasionally, until sauce is reduced by half, 10-12 minutes. Crush tomatoes with a spoon or spatula while sauce is cooking. Season to taste with **salt** and **pepper**.



### 4. Boil & toss pasta

Meanwhile, add **pasta** to saucepan with boiling **salted water**. Cook, stirring, until al dente, 8-9 minutes. Reserve **1 cup cooking water**, then drain.

Add pasta to skillet with **sauce** along with **1 tablespoon butter** and **¼ cup cooking water**; mix to combine. Loosen with more cooking water, ¼ cup at a time, if necessary. Season to taste with **salt** and **pepper**.



### 5. Broil pasta

Tear **mozzarella** into 1-inch pieces and evenly scatter over **pasta**.

Broil on top oven rack until cheese is melted and browned in spots, about 5 minutes (watch closely as broilers vary).



### 6. Make salad & serve

In a large bowl, whisk together **remaining garlic**, **½ teaspoon Italian seasoning**, **1 tablespoon vinegar**, and **¼ teaspoon sugar**. Slowly whisk in **3 tablespoons oil**; season to taste with **salt** and **pepper**. Add **lettuce** and toss to coat; season to taste.

Serve **baked pasta** with **salad** alongside. Enjoy!