

DINNERLY



Creamy Tomato Baked Penne with Crunchy Romaine Salad



30-40min



2 Servings

Is anything more comforting than baked pasta for dinner? We think not! Here, a skillet's worth of penne and tomato-ricotta sauce is topped with two layers of Parmesan cheese and broiled until melted and bubbly. A tangy green salad is all you need on the side. We've got you covered!

WHAT WE SEND

- 14½ oz whole peeled tomatoes
- 6 oz penne¹
- 4 oz ricotta²
- 1 oz mayonnaise^{3,4}
- 1 romaine heart
- 2 (¾ oz) Parmesan²

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- white wine vinegar (or red wine vinegar)
- sugar

TOOLS

- medium pot
- box grater
- medium ovenproof skillet

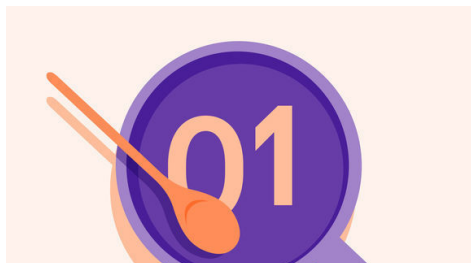
ALLERGENS

Wheat (1), Milk (2), Egg (3), Soy (4). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 740kcal, Fat 36g, Carbs 78g, Protein 27g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Bring a medium pot of **salted water** to a boil over high.

Finely chop **2 teaspoons garlic**. Using kitchen shears, cut **tomatoes** in the can until finely chopped, if necessary. Coarsely grate **all of the Parmesan** on the large holes of a box grater, if necessary.



2. Cook pasta

Add **pasta** to pot with boiling **salted water** and cook, stirring occasionally, until barely al dente, about 6 minutes. Reserve **½ cup of cooking water**, then drain.



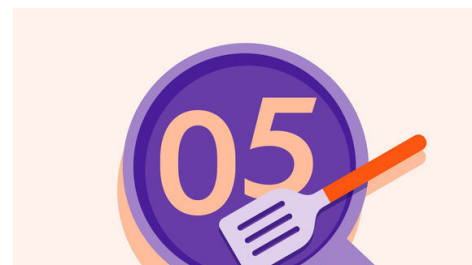
3. Make sauce

While **pasta** cooks, heat **1 tablespoon oil** in a medium ovenproof skillet over medium. Add **1½ teaspoons of the chopped garlic** and cook until fragrant, about 1 minute. Add **tomatoes and their juices**, then increase heat to medium-high. Bring sauce to a simmer, 2–3 minutes. Stir in **reserved pasta water**. Season to taste with **salt and pepper**.



4. Bake pasta

To skillet with **sauce**, stir in **pasta** and **ricotta**; top with **half of the Parmesan**. Bake on upper oven rack until sauce is bubbling, 8–10 minutes. Remove skillet and set oven to broil. Top pasta with **remaining Parmesan**. Return skillet to upper oven rack and broil until cheese is browned in spots, 2–3 minutes (watch closely). Remove skillet and let stand 5 minutes.



5. Assemble salad & serve

In a medium bowl, stir to combine **mayo**, **remaining ½ teaspoon chopped garlic**, **2 teaspoons vinegar**, **a pinch of sugar**, and **1 tablespoon oil**. Season with **salt and pepper**. Halve **lettuce** lengthwise; slice one half into 1-inch pieces (save rest for own use). Transfer to bowl with **dressing**; toss to combine.

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



6. Take it to the next level

Amp up the flavor of the tomato sauce with bacon! Specifically, try chopped pancetta or thick-cut bacon. Begin the tomato sauce in step 3 by placing chopped bacon in the cold pan. Let the pork fat render, stirring often, over medium heat. When the bacon is golden brown, add the garlic and proceed with the sauce directions.