

# DINNERLY



## Saucy Pasta Skillet with Ricotta & Romaine Salad



20-30min



2 Servings

Today, we're channeling Whitney Houston because this saucy one-pan pasta makes us "want to dance with somebody." Each spoonful of pasta is the perfect balance of rich tomato sauce and gooey Parmesan and ricotta cheese—because much like the queen of pop, we think you deserve double the cheese for a Higher Love. We've got you covered!

## WHAT WE SEND

- 6 oz penne<sup>1</sup>
- 4 oz ricotta<sup>7</sup>
- $\frac{3}{4}$  oz Parmesan<sup>7</sup>
- 8 oz marinara sauce
- 1 romaine heart
- 1 carrot
- 2 oz balsamic vinaigrette

## WHAT YOU NEED

- kosher salt & ground pepper
- 1 large egg<sup>3</sup>
- butter<sup>7</sup>

## TOOLS

- large saucepan
- medium (10") ovenproof skillet

## ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 690kcal, Fat 25g, Carbs 87g, Protein 30g



### 1. Cook pasta

Bring a large saucepan of **salted water** to a boil. Once boiling, add **pasta** and cook, stirring occasionally to prevent sticking, until al dente, 9–11 minutes. Reserve  $\frac{1}{3}$  cup **cooking water**, then drain and return pasta to pot off heat.



### 2. Prep ingredients

Meanwhile, preheat broiler with a rack in the upper third.

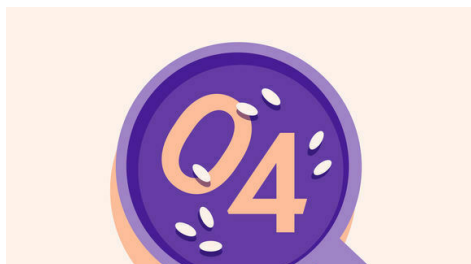
Finely grate **Parmesan**, if necessary.

Beat 1 **large egg** in a medium bowl. Add **ricotta** and **half of the Parmesan**, stirring to combine. Season with **salt** and **pepper**.



### 3. Cook sauce

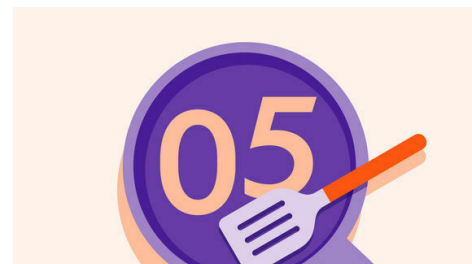
Heat **marinara sauce**, **reserved cooking water**, and 2 **tablespoons butter** in a medium ovenproof skillet over medium-high. Reduce heat to medium-low and cook until slightly reduced and thickened, 2–3 minutes. Season with **salt** and **pepper**.



### 4. Assemble & bake

Add **pasta** to skillet with **sauce**, stirring to coat. Spread **ricotta mixture** in a thin layer over top (it won't cover completely).

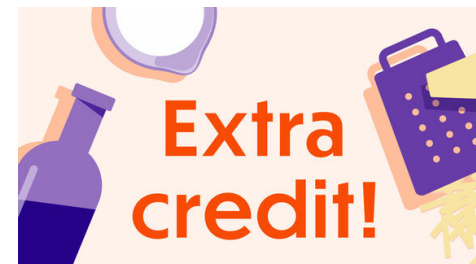
Broil on upper oven rack until cheese is cooked through and browned in spots, 2–4 minutes (watch closely as broilers vary). Let sit 5 minutes (sauce will continue to thicken).



### 5. Make salad & serve

Cut **lettuce** crosswise into 1-inch pieces, discarding end. Peel and thinly slice **carrot** crosswise on an angle. Add both to a large bowl; toss with **balsamic vinaigrette** to combine. Sprinkle **remaining Parmesan** over top.

Serve **skillet pasta** with **romaine salad** alongside. Enjoy!



### 6. Just add vino!

Add a splash of dry red wine to your red sauce in step 3 for an extra depth of flavor and complexity. And while the bottle is open—you might as well pour yourself a glass.