MARLEY SPOON

Family Friendly! Baked Rigatoni

with Italian Chopped Salad

1,5h 2 Servings

The ultimate comfort meal, this big batch of baked rigatoni is sure to get the whole table smiling. Layers of marinara-coated rigatoni, creamy alfredo sauce, and melty mozzarella bake until golden. Alongside, meet your new house salad. Crisp romaine, sweet tomatoes, sharp red onion, punchy pepperoncini, and kalamata olives are tossed with a perfectly balanced Italian dressing. (2-p plan serves 4; 4-p plan serves 8)

What we send

- 2 (6 oz) rigatoni [2]
- 2 (3¾ oz) mozzarella [1]
- 3 (8 oz) marinara sauce
- 3 (¾ oz) Parmesan [1]
- 10 oz Alfredo sauce [1]
- 1 romaine heart
- 4 oz grape tomatoes
- 1 red onion
- 1½ oz pepperoncini
- 1 oz Kalamata olives
- ¼ oz Italian seasoning
- 1 pkt balsamic vinaigrette

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium pot
- 8x8-inch baking dish
- nonstick cooking spray
- rimmed baking sheet
- aluminium foil

Allergens

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

Nutrition per serving

Calories 790kcal, Fat 32g, Carbs 95g, Protein 33g

1. Par-cook pasta

Preheat oven to 375°F with a rack in the center. Bring a medium pot of **salted water** to a boil. Add **pasta**; cook, stirring occasionally, until it begins to soften but not yet cooked through, 5–7 minutes. Drain pasta; return to pot.

Meanwhile, cut or tear **all of the mozzarella** into ½-inch pieces. Finely grate **Parmesan**, if necessary. Grease an 8x8-inch baking dish with nonstick spray.

2. Assemble pasta

To pot with **pasta**, add **⅔ of the marinara sauce**, **half of the mozzarella**, and **⅓ of the Parmesan**. Stir to combine; season to taste with **salt** and **pepper**. Transfer **⅓ of the pasta mixture** to prepared baking dish; spread **half the Alfredo sauce** over pasta. Repeat with another **⅓ of the pasta mixture** and **remaining Alfredo sauce**. Top with **remaining pasta**.

3. Bake pasta

Spread **remaining marinara sauce** over **pasta**. Top with **remaining mozzarella** and **half of the remaining Parmesan**. Set baking dish on a rimmed baking sheet and cover with foil. Bake on center rack for 30 minutes. Remove foil from baking dish and continue baking until sauce is bubbling and cheese is browned, another 25–30 minutes. Let pasta cool for 20 minutes before serving.

4. Prep salad

Meanwhile, quarter **romaine lettuce** lengthwise, then cut crosswise into ¾-inch pieces; discard root end. Cut **tomatoes** in half. Thinly slice **half the onion** (save rest for own use). Thinly slice **pepperoncini** crosswise into rings; discard stems. Cut or tear **olives** in half.

5. Make dressing

In a large bowl, combine **lettuce**, **tomatoes**, **onion**, **pepperoncini**, **olives** and **remaining Parmesan**; refrigerate until ready to serve.

In a small lidded container, combine **balsamic dressing** and **½ tablespoon Italian seasoning**. Cover and set aside until ready to serve.

6. Dress salad; serve

Drizzle **dressing** over **salad**, season to taste with **salt** and **pepper**, and toss well to combine. Serve with **baked rigatoni**. Enjoy!