



Caramelized Sauerkraut & Meatball Rigatoni

with Bacon, Mustard Cream & Breadcrumbs



30-40min



2 Servings

We're bringing all of your favorite Eastern European flavors to pasta night. Onions and sauerkraut cook in bacon fat to a sticky caramelized finish before combining with chopped bacon and tender rigatoni. A dollop of mustard cream adds a tangy richness, while buttery caraway breadcrumbs lend a pleasant crunch. A dash of green manifests in a simple spinach salad and a final pasta garnish of fresh parsley.

What we send

- 1 yellow onion
- garlic
- ¼ oz caraway seeds
- 1 oz panko ²
- 4 oz pkg thick-cut bacon
- ½ lb pkg ready to heat beef meatballs
- ½ lb sauerkraut
- 6 oz rigatoni ²
- 2 (1 oz) sour cream ¹
- 2 (¼ oz) Dijon mustard
- ¼ oz fresh parsley
- 5 oz baby spinach

What you need

- kosher salt & ground pepper
- 4 Tbsp butter ¹
- sugar
- red wine vinegar (or apple cider vinegar)

Tools

- large pot
- medium 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 1470kcal, Fat 87g, Carbs 136g, Protein 53g



1. Prep ingredients

Halve **onion**; thinly slice. Finely chop **1 teaspoon garlic**. Bring a large pot of **salted water** to a boil.

In a medium skillet, heat **2 tablespoons butter** and **1½ teaspoons caraway** over medium. Cook, stirring occasionally, until butter is melted and seeds are fragrant, 1-3 minutes. Add **panko**; cook, stirring, until toasted, 2-3 minutes more. Transfer to a bowl; wipe out skillet.



4. Boil pasta

Meanwhile, add **pasta** to **boiling water** and cook until al dente, 8-10 minutes. Reserve **1½ cups cooking liquid** and drain pasta.

In a bowl, whisk to combine **sour cream** and **mustard**. Season to taste with **salt** and **pepper**. In a separate large bowl, whisk to combine **2 tablespoons oil** and **2 teaspoons vinegar**; season to taste with **salt** and **pepper**.



2. Cook bacon & meatballs

Cut **bacon** into ½-inch pieces. Place in same skillet over medium. (Add a teaspoon of oil if bacon looks lean). Cook bacon, stirring occasionally, until golden brown, crisp, and fat has rendered, about 5 minutes. Transfer bacon to a paper towel, leaving **any fat** in skillet.

Add **meatballs** to same skillet over medium-high. Cook, shaking pan occasionally, until browned, 5-6 minutes.



5. Finish sauce

Decrease skillet heat to medium. Add **garlic, bacon, meatballs, and 2 tablespoons butter** to **sauerkraut and onions**. Cook, stirring, 1 minute. Add **pasta** and **1 cup cooking liquid** to skillet. Cook, tossing pasta in **sauce**, until evenly coated and sauce is slightly reduced, 2-5 minutes. Finish sauce with **1 more tablespoon butter** and **½ teaspoon sugar**, if desired.



3. Caramelize sauerkraut

Transfer **meatballs** to plate with **bacon**. Increase skillet heat to medium-high. Add a **drizzle of oil** if pan looks dry. Add **onions, sauerkraut, and 2 tablespoons sugar**. Cook, stirring occasionally, until deeply caramelized, 20-25 minutes. If bottom of pan begins to burn, add water, 1-2 tablespoons at a time as needed, to deglaze the pan.



6. Make salad

Season **pasta** to taste with **salt** and **pepper**. Coarsely chop **parsley leaves**. Add **spinach** to bowl with **dressing** and toss to coat.

Dollop **mustard cream** over **pasta** and **sprinkle** with **caraway breadcrumbs** and **parsley**. Toss **remaining breadcrumbs** in **salad** for an added crunch, if desired. Enjoy!