

DINNERLY



Rigatoni & Creamy Meat Sauce:

Double the Servings. Same Price.



30-40min



2 Servings

Rigatoni MEAT your match. Grass-fed ground beef simmered in creamy tomato sauce covered in a blanket of nutty Parm. It's the perfect cozy dinner to tuck into as the cooler weather rolls in. You'll get enough food to serve TWICE the servings! But pay the SAME low Dinnerly price! Super saver, indeed. (2-p plan makes 4 servings; 4-p plan makes 8 servings.)

WHAT WE SEND

- 2 (½ lb) pkgs rigatoni ²
- garlic
- ¾ oz piece Parmesan ¹
- 10 oz pkg grass-fed ground beef
- Italian seasoning (use 2 tsp)
- 8 oz can tomato sauce

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ¹
- all-purpose flour ²
- 1½ cups milk ¹

TOOLS

- large pot
- microplane or grater
- large nonstick 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 640kcal, Fat 43g, Carbs 37g, Protein 29g



1. Boil pasta

Bring a large pot of **salted water** to a boil. Add **pasta** and cook, stirring occasionally to prevent sticking, until al dente, about 8 minutes. Reserve **¾ cup cooking water**. Drain, then return pasta to pot and cover to keep warm.



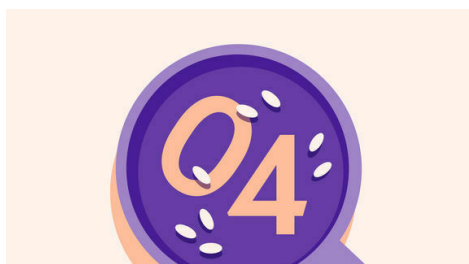
2. Brown beef

Finely chop **2 large garlic cloves**. Finely grate **Parmesan**. Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **beef** and a **pinch of salt**; cook, breaking meat up into large pieces, until browned and cooked through, about 5 minutes.



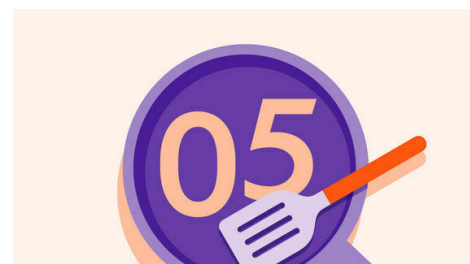
3. Cook tomato sauce

Add **chopped garlic** and **2 teaspoons Italian seasoning** to skillet with **beef**. Cook, stirring, until fragrant, about 1 minute. Stir in **tomato sauce** and cook until sauce is nearly evaporated, 4–5 minutes. Season to taste with **salt** and **pepper**. Transfer beef mixture to a bowl and rinse out skillet.



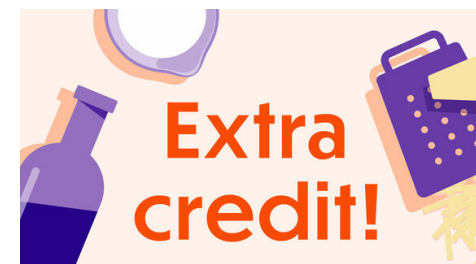
4. Make cream sauce

Melt **2 tablespoons butter** in same skillet over medium heat. Whisk in **2 tablespoons flour** and cook until golden, 1–2 minutes. Slowly whisk in **1½ cups milk**; bring to a simmer. Cook, stirring, until sauce is thickened (should coat the back of a spoon), 5–7 minutes. Stir **beef mixture** into **cream sauce**.



5. Finish & serve

Return pot with **pasta** to medium heat; pour **creamy meat sauce** into pot along with **reserved cooking water** and **half of the Parmesan**, tossing until well combined and pasta is coated in sauce, about 1 minute. Season to taste with **salt** and **pepper**. Serve **pasta** topped with **remaining Parmesan**. Enjoy!



6. Take it to the next level

Looking for a little extra something something? Pan-fry rosemary leaves in a small skillet over medium-high heat until fragrant. Transfer to a paper towel-lined plate. Serve pasta with crunchy fried rosemary sprinkled over top for an herbaceous pop!