



Cheesy Baked Pasta

with Plant-Based Ground "Meat" Sauce



30-40min



2 Servings

Baked pasta hits all the sweet spots for a comforting meal, and this one is no exception—except it is! We simmer plant-based ground “meat” in a homemade tomato sauce for a hearty and entirely vegetarian dish. The al dente pasta is there, as is the gooey melted mozzarella. A simple green salad rounds out the old-school red sauce meal.

What we send

- garlic
- 1 romaine heart
- ½ lb pkg plant-based ground ^{1,6,15}
- ¼ oz Italian seasoning
- 14 oz can whole peeled tomatoes
- 6 oz rigatoni ¹
- 3¾ oz mozzarella ⁷

What you need

- kosher salt & ground pepper
- olive oil
- unsalted butter ⁷
- red wine vinegar (or white wine vinegar)
- sugar

Tools

- medium saucepan
- medium ovenproof skillet

Allergens

Wheat (1), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1110kcal, Fat 63g, Carbs 89g, Proteins 49g



1. Prep ingredients

Preheat oven to broil with a rack in the top position. Bring a medium saucepan of salted water to a boil. Finely chop **1 tablespoon garlic**. Halve **lettuce** lengthwise, then cut crosswise into 1-inch pieces; discard stem.



4. Boil & toss pasta

While **sauce** simmers, add **pasta** to boiling water; cook, stirring, until al dente, 8–9 minutes. Reserve **1 cup cooking water**; drain pasta. Add pasta to sauce along with **1 tablespoon butter**, and **¼ cup cooking water** to loosen; mix to combine. Loosen with more cooking water, ¼ cup at a time, if necessary. Season to taste with **salt** and **pepper**.



2. Cook plant-based ground

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Crumble **plant-based ground** into skillet. Cook, breaking up into bite-sized pieces, until browned in spots, 3–4 minutes. Stir in **2½ teaspoons of the garlic** and **2 teaspoons Italian seasoning**; cook until fragrant, about 1 minute.



5. Broil & make dressing

Tear **mozzarella** into 1-inch pieces and evenly scatter over **pasta**. Broil on top rack until cheese is melted and brown in spots, about 5 minutes (watch closely).

In a large bowl, whisk together **1 tablespoon vinegar**, **½ teaspoon Italian seasoning**, **¼ teaspoon sugar**, and **remaining garlic**. Slowly whisk in **3 tablespoons oil**; season to taste with **salt** and **pepper**.



3. Simmer sauce

Add **tomatoes** and **1 cup water** to skillet; bring to a boil. Simmer on medium heat, stirring occasionally, until sauce reduces by half, 10–12 minutes. Crush tomatoes with a spoon or spatula while sauce is cooking. Season to taste with **salt** and **pepper**.



6. Dress & serve

Add **lettuce** to large bowl with **dressing** and toss to coat; season to taste with **salt** and **pepper**.

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