



Pasta & Marinated Tomato Sauce

with Escarole Salad



20-30min



2 Servings

Escarole may look like a head of lettuce, except it's much heartier. It's actually part of the chicory family along with endive and frisée. It can be eaten raw or cooked, and it has a pleasantly bitter flavor. For this dish—crisp escarole is prepared raw, torn into bite-size pieces, and dressed in a lemony dressing with sliced shallots and crunchy croutons.

What we send

- rigatoni ¹
- canned whole-peeled tomatoes
- garlic
- fennel seeds
- lemon
- escarole
- shallot
- Parmesan ⁷
- Italian hero roll ¹

What you need

- butter ⁷
- kosher salt & ground pepper
- olive oil
- sugar

Tools

- box grater or microplane
- colander
- saucepan
- skillet

Allergens

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

Nutrition per serving

Calories 1070kcal, Fat 45g, Carbs 139g, Protein 26g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Drain **tomatoes**; transfer to a medium heatproof bowl and tear into bite-sized pieces with your hands. Sprinkle with **½ teaspoon each sugar and salt**. Peel and thinly slice **1 large garlic clove**. Using a vegetable peeler, peel **2 long strips lemon peel** (½-inch wide); squeeze **1½ teaspoons juice** into a small bowl.



4. Make salad

Preheat broiler with top rack 6 inches from heat source. In a medium bowl, whisk **lemon juice**, **¼ teaspoon sugar**, and **a pinch of salt**. Whisk in **chopped shallots** and **2 tablespoons oil**. Broil **roll** on top oven rack until browned, 1-2 minutes per side (watch closely). Cool slightly, then cut into 1-inch pieces. Add **escarole** and croutons to bowl with **dressing**.



2. Marinate tomatoes

Toast **1 teaspoon fennel seeds** in a small skillet over medium heat until fragrant, 2 minutes. Transfer to a cutting board; lightly crush with a measuring cup. Transfer to bowl with **tomatoes**. In same skillet, heat **¼ cup oil**, **lemon peel** and **sliced garlic** over medium until garlic is lightly browned and peel is fragrant, 4-5 minutes. Carefully pour over tomatoes.



5. Cook pasta

Add **pasta** to boiling water and cook until al dente, 8-12 minutes. Reserve **¼ cup cooking water**, then drain pasta. Return saucepan to stovetop.



3. Prep salad

Peel and finely chop **2 tablespoons shallot**. Grate **Parmesan** on the large holes of a box grater. Halve **rolls** horizontally, then brush cut-sides generously with **oil**. Discard any brown outer leaves from **escarole**, if necessary. Rinse leaves well and pat dry, then tear half of the leaves into bite-size pieces (save rest for own use).



6. Finish & serve

Transfer **tomatoes** to same saucepan. Pick out and discard **lemon peel**. Cook over medium-high heat until warm, 2-3 minutes. Add **pasta**, **reserved cooking water**, and **1 tablespoon butter**. Cook, stirring, about 1 minute. Season to taste with **salt** and **pepper**. Toss **escarole** and **croutons** in **dressing**. Sprinkle **Parmesan** on **pasta** or stir into **salad**. Enjoy!