



Family Friendly Big Batch: 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 homemade Italian dressing. (2-p plan serves 4; 4-p plan serves 8)

What we send

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

What you need

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

Tools

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

Allergens

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

Nutrition per serving

Calories 930kcal, Fat 48g, Carbs 94g, Protein 35g



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 pasta begins to soften but is not yet cooked through, 5-7 minutes. Drain pasta and return to pot.

Meanwhile, cut or tear **all of the mozzarella** into ½-inch pieces. 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 **½ tablespoon Italian seasoning, ⅓ cup oil, 2 tablespoons vinegar, 1 teaspoon sugar,** and **salt** and **pepper** to taste. Cover and set aside until ready to serve.



6. Dress salad; serve

When ready to serve, shake lidded **dressing** vigorously until opaque and emulsified. Drizzle **dressing** over **salad**, season to taste with **salt** and **pepper**, and toss well to combine. Serve with **baked rigatoni**. Enjoy!