DINNERLY

DNU Family Friendly! Baked Rigatoni

with Mozzarella & Parmesan

1,5h 2 Servings

Whenever we write down all the things we're grateful for, this baked rigatoni always comes out on top. Marinara & Parmesan-coated rigatoni is layered with Alfredo sauce (the secret to this decadently creamy baked pasta!) and melty motz. Pop it in the oven and before you know it you'll be grateful for this big batch baked rigatoni too. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 2 (6 oz) rigatoni [1]
- 2 (3¾ oz) mozzarella [2]
- ½ oz fresh parsley
- 3 (8 oz) marinara sauce
- 3 (¾ oz) Parmesan [2]
- 10 oz Alfredo sauce [2]

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

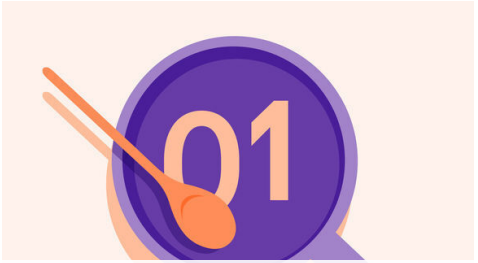
- medium pot
- 8x8-inch baking dish
- nonstick cooking spray
- rimmed baking sheet
- aluminium foil

ALLERGENS

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

NUTRITION PER SERVING

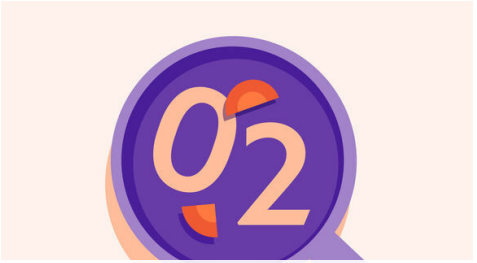
Calories 710kcal, Fat 29g, Carbs 81g, Protein 31g



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 off heat.

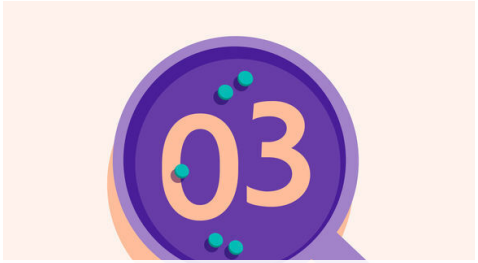
Grease an 8x8-inch baking dish with nonstick spray.



2. Prep ingredients

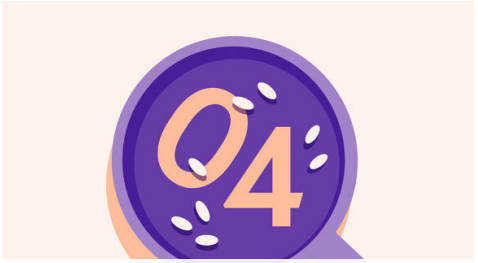
Meanwhile, cut or tear **mozzarella** into ½-inch pieces. Finely chop **parsley leaves**; discard stems. Finely grate **Parmesan**, if necessary.

To pot with **pasta**, stir in **⅔ each of the marinara sauce and Parmesan** and **half each of the mozzarella and parsley**. Stir to combine; season to taste with **salt** and **pepper**.



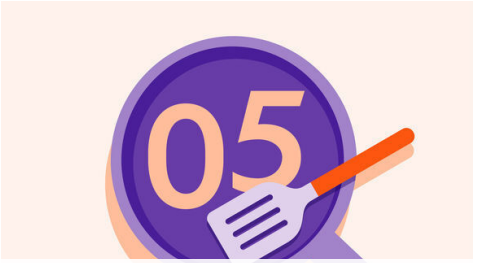
3. Assemble pasta

Transfer **⅓ of the pasta mixture** to prepared baking dish; spread **half the Alfredo sauce** over pasta. Repeat with another **⅓ of the pasta** and **remaining Alfredo sauce**. Top with **remaining pasta**. Spread **remaining marinara sauce** over pasta. Top with **remaining mozzarella and Parmesan**.



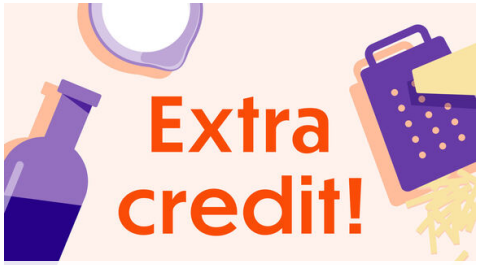
4. Bake pasta

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.



5. Serve

Let **baked rigatoni** cool for 20 minutes before serving. Sprinkle remaining **parsley** over pasta. Enjoy!



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