



FAST

Caprese Mac & Cheese

with Grape Tomatoes & Zucchini



20-30min



2 Servings

We're giving one of our favorite comfort foods an Italian makeover. The key ingredient is mascarpone, a very soft Italian cream cheese with a fresh, milky, almost sweet, flavor. In this Caprese-inspired mac and cheese, the mascarpone makes the cheese sauce super smooth and luxurious. Sweet grape tomatoes and zucchini give it a double dose of veggies, while basil leaves add a subtle aromatic twist.

What we send

- 1 zucchini
- 1 container grape tomatoes
- ¼ oz fresh basil
- garlic (use 1 large clove)
- ½ lb rigatoni ¹
- 1 pkg mozzarella ⁷
- ¾ oz piece Parmesan ⁷
- 3 oz mascarpone cheese ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium pot
- large ovenproof skillet
- colander
- microplane or grater

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 920kcal, Fat 45g, Carbs 104g, Proteins 36g



1. Prep ingredients

Preheat broiler with the top rack 6 inches from heat source. Trim and discard ends from **zucchini**, then halve lengthwise and slice each half into ¼-inch thick half-moons. Halve **all of the grape tomatoes** lengthwise. Pick **basil leaves** from **stems**, discard stems; thinly slice leaves. Peel and finely chop **1 teaspoon garlic**.



4. Cook pasta & prep cheeses

Add **pasta** to the medium pot of boiling **salted water** and cook, stirring occasionally, until al dente, 10-12 minutes. Reserve **½ cup pasta water**, then drain pasta. While pasta cooks, cut **mozzarella** into ½-inch pieces and finely grate **Parmesan**.



2. Season vegetables

Bring a medium pot of **salted water** to a boil. In a large ovenproof skillet, combine **zucchini, tomatoes**, and **1 tablespoon oil**; season with **salt** and **pepper**.



5. Build cheese sauce

To the reserved skillet, add **mascarpone** and **reserved ½ cup pasta water**. (Remember the skillet handle will be hot!) Cook over medium heat, whisking, until smooth, about 1 minute. Carefully fold in **pasta, vegetables, mozzarella**, and **2 tablespoons of the Parmesan**.



3. Broil vegetables

Broil on top oven rack until vegetables are tender and browned in spots, about 10 minutes (watch closely, as broilers vary). Carefully transfer to a heatproof bowl, then add **chopped garlic** and **half of the basil**; stir to combine. Carefully wipe out skillet and reserve for step 5. Keep broiler on.



6. Finish & serve

Sprinkle **remaining Parmesan** on top of **mac and cheese**. Broil on top oven rack until Parmesan is melted and sauce is bubbling, 2-3 minutes (watch closely, as broilers vary). Let stand for 5 minutes before serving. Garnish with **remaining basil**. Enjoy!