

DINNERLY



Saucy Skillet Pasta with Ricotta & Romaine Salad



20-30min



2 Servings

Today (and, really all days) we're channeling one of our favorites, Whitney Houston. Because, this saucy pasta makes us "want to dance with somebody." Each spoonful of orecchiette is coated in the ideal ratio of rich tomato sauce to gooey Parmesan and ricotta—because much like the queen of pop, we think you deserve double the cheese for Higher The Love. We've got you covered!

WHAT WE SEND

- ½ lb orecchiette pasta ¹
- garlic (use 1 large clove)
- ¾ oz piece Parmesan ⁷
- 1 container ricotta ⁷
- 2 cans tomato sauce
- 1 romaine heart
- 4 oz carrot

WHAT YOU NEED

- kosher salt & ground pepper
- 1 large egg ³
- olive oil
- butter ⁷
- white wine vinegar (or red wine vinegar) ¹⁷

TOOLS

- large saucepan
- box grater or microplane
- medium (10") ovenproof skillet

ALLERGENS

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 910kcal, Fat 39g, Carbs 111g, Proteins 33g



1. Cook pasta

Bring a large saucepan of **salted water** to a boil. Add **pasta** and cook, stirring occasionally to prevent sticking, until al dente, 9–11 minutes. Reserve **⅓ cup cooking water**, then drain and return pasta to pot.



2. Prep ingredients

Meanwhile, preheat broiler with top rack 6 inches from heat source. Finely chop **1 teaspoon garlic**. Coarsely grate **Parmesan** on the large holes of a box grater. Beat **1 large egg** in a medium bowl. Add **ricotta** and **half of the Parmesan**, stirring to combine; season with **salt** and **pepper**.



3. Cook sauce

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **chopped garlic**; cook, stirring, until fragrant, about 30 seconds. Add **tomato sauce**, **reserved cooking water**, and **2 tablespoons butter**; season with **salt** and **pepper**. Reduce heat to medium-low and cook until slightly reduced and thickened (you should have about 2 cups), 2–3 minutes.



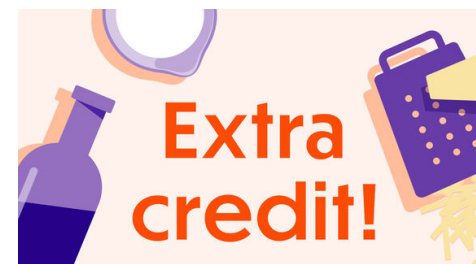
4. Assemble & broil

Add **pasta** to skillet with **sauce**, stirring to coat. Spread **ricotta mixture** in a thin layer over top (it won't cover completely). Broil on top oven rack until cheese is cooked through and browned in spots, 2–4 minutes (watch closely as broilers vary). Let sit for 5 minutes (sauce will continue to thicken).



5. Make salad & serve

Cut **romaine** crosswise into 1-inch pieces, discarding stem end. Thinly slice **carrot** crosswise on an angle. In a large bowl, whisk **1 tablespoon oil** and **1 tablespoon vinegar**; season with **salt** and **pepper**. Add **romaine** and **carrot**; toss to combine. Sprinkle **remaining Parmesan** over top. Serve **skillet pasta** with **romaine salad** alongside. Enjoy!



6. Just add vino!

Add a splash of dry red wine to your red sauce in step 3 for an extra depth of flavor and a complexity. And, while the bottle is open—you might as well pour yourself a glass.