

# DINNERLY



## Saucy Pasta Skillet

with Ricotta & Romaine Salad



20-30min



2 Servings

Today, we're channeling Whitney Houston because this saucy one-pan pasta makes us "want to dance with somebody." Each spoonful of orecchiette is the perfect balance of rich tomato sauce and gooey Parmesan and ricotta cheese—because much like the queen of pop, we think you deserve double the cheese for a Higher Love. We've got you covered!

## WHAT WE SEND

- ½ lb orecchiette pasta <sup>3</sup>
- garlic (use 1 large clove)
- ¾ oz piece Parmesan <sup>2</sup>
- 1 container ricotta <sup>2</sup>
- 2 cans tomato sauce
- 1 romaine heart
- 1 carrot

## WHAT YOU NEED

- kosher salt & ground pepper
- 1 large egg <sup>1</sup>
- olive oil
- butter <sup>2</sup>
- white wine vinegar (or red wine vinegar)

## TOOLS

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

## ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 940kcal, Fat 39g, Carbs 118g, Protein 36g



### 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.



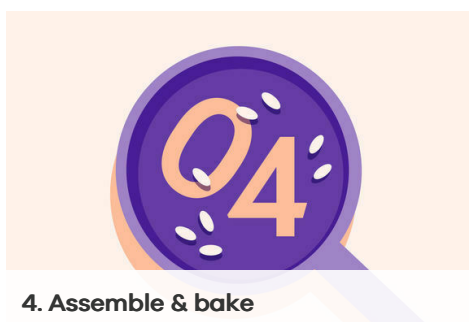
### 2. Prep ingredients

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, then add **ricotta** and **half of the Parmesan**, stirring to combine; season with **salt** and **pepper**.



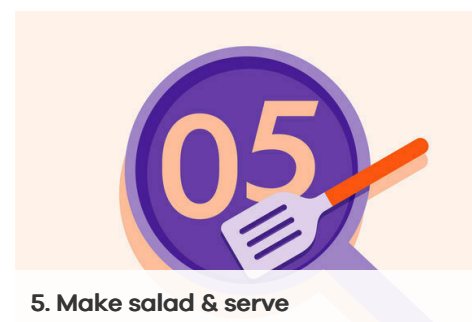
### 3. Cook sauce

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **chopped garlic**; cook until fragrant, about 30 seconds. Add **all of the 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.



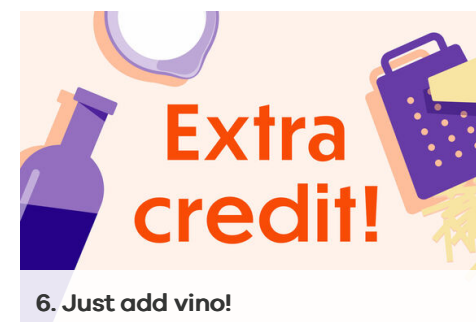
### 4. Assemble & bake

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 5 minutes (sauce will continue to thicken).



### 5. Make salad & serve

Cut **romaine** crosswise into 1-inch pieces, discarding end. Peel and thinly slice **carrot** crosswise on an angle. In a large bowl, whisk **1 tablespoon each of oil** and **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 complexity. And, while the bottle is open—you might as well pour yourself a glass.