

DINNERLY



Rigatoni in Roasted Tomato Sauce with Crispy Garlic Breadcrumbs

 30-40min  2 Servings

We've been living in our hibernation clothes for some time now, so it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! These comfort food meals are choose-your-own-adventure-style. Choose to fill your plate with an extra serving OR store some away for the next day OR share with other hibernating friends and fam. Either way, you win. We've got you covered!

WHAT WE SEND

- 2 (6 oz) pkgs pasta ¹
- garlic
- ½ lb green beans
- 14½ oz can whole peeled tomatoes
- ¼ oz pkt Italian seasoning
- 1 oz panko ^{1,6}
- ¾ oz grated Parmesan ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ⁷

TOOLS

- large pot
- large ovenproof skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 710kcal, Fat 24g, Carbs 105g, Proteins 21g



1. Cook pasta

Preheat oven to 450°F with a rack in the upper third. Bring a large pot of **salted water** to a boil. Add **pasta** to boiling water and cook until al dente, about 8 minutes. Reserve **1 cup pasta water**, then drain. Return pasta to pot off heat and toss with **2 teaspoons oil** to prevent sticking. Cover to keep warm.



4. Bake veggies & sauce

In same skillet, toss **green beans** and **remaining chopped garlic** with **1 tablespoon oil**; season with **salt** and **pepper**. Bake on upper oven rack until green beans brown in spots (they won't be cooked through), 4–5 minutes.

Stir in **tomatoes and their juices** and **1½ teaspoons Italian seasoning**. Bake until green beans are tender and sauce slightly thickens, 5–8 minutes more.



2. Prep ingredients

While **pasta** cooks, finely chop **2 teaspoons garlic**.

Trim **green beans** and cut or snap into 2-inch pieces (about same length as pasta).

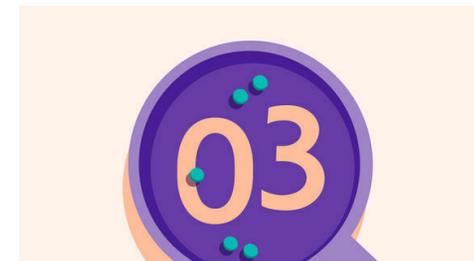
Using kitchen shears, coarsely chop **tomatoes** directly in the can.



5. Finish & serve

Add **cooked pasta** to skillet, stirring to coat. Stir in **2 tablespoons butter**; add **¼ cup reserved pasta water** at a time to reach desired consistency. Season to taste with **salt** and **pepper**.

Serve **rigatoni in roasted tomato sauce** with **garlic breadcrumbs** and **Parmesan** sprinkled over top. Enjoy!



3. Cook garlic breadcrumbs

Melt **1 tablespoon butter** in a large ovenproof skillet over medium-high. Add **½ teaspoon each of chopped garlic** and **Italian seasoning**; cook until fragrant, 30 seconds. Add **panko** and season with **salt** and **pepper**. Cook, stirring constantly, until toasted, about 2 minutes. Transfer to a bowl; wipe out skillet.



6. Pro tip!

Got leftovers? Save some of the breadcrumbs to sprinkle over top so they stay crisp until ready to reheat (store extra breadcrumbs in a container at room temperature).