

DINNERLY



Baked Rigatoni with Chopped Romaine & Tomato Salad



20-30min



2 Servings

It's hard to beat a big bowl of baked pasta. Here, the rigatoni and tomato sauce is topped with Italian cheese royalty—mozz—and broiled until melted and bubbly. A tangy side salad is all you need to round out the meal. We've got you covered!

WHAT WE SEND

- 6 oz rigatoni ²
- garlic (use 1 large clove)
- 1 pkg mozzarella ¹
- 1 plum tomato
- 1 romaine heart
- 2 cans tomato sauce
- Italian seasoning (use $\frac{3}{4}$ tsp)

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ¹
- sugar
- red wine vinegar (or white wine vinegar)

TOOLS

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

ALLERGENS

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

NUTRITION PER SERVING

Calories 820kcal, Fat 39g, Carbs 96g, Protein 29g



1. Cook rigatoni

Bring a large saucepan of **salted water** to a boil. Add **rigatoni** to boiling water and cook until tender, 8–10 minutes. Reserve $\frac{1}{2}$ **cup pasta cooking water**, then drain pasta and set aside until step 3.



2. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Finely chop **1 teaspoon garlic**. Coarsely shred **mozzarella** on the large holes of a box grater. Cut **tomato** into $\frac{1}{2}$ -inch pieces. Cut **romaine** crosswise into 1-inch pieces, discarding stem end.



3. Cook sauce

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **garlic**; cook until fragrant, 1 minute. Add **all of the tomato sauce**, **reserved cooking water**, $\frac{3}{4}$ **teaspoon Italian seasoning**, **2 tablespoons butter**, and a **pinch each of sugar, salt, and pepper**. Simmer until sauce is slightly reduced and thickened, 3–5 minutes.



4. Bake pasta

Off heat. Add **pasta** to skillet with **sauce**, stirring to coat. Sprinkle **mozzarella** over top. Broil on top oven rack until cheese is melted and browned in spots, 2–3 minutes (watch closely as broilers vary).



5. Finish salad & serve

In a large bowl, whisk **1 tablespoon each of oil and vinegar**; season to taste with **salt and pepper**. Add **romaine** and **chopped tomatoes** to bowl with **dressing**, tossing to combine. Serve **baked rigatoni** with **chopped tomato and romaine salad** alongside. Enjoy!



6. Add some garlic bread!

Craving extra carbs? Toast some sliced bread, brush generously with oil or melted butter, and rub all over with a smashed garlic clove. Sprinkle with salt, and voila! Use garlic bread to soak up all of the delicious sauce.