



In your box

- 2 Garlic Cloves
- 1 Ciabatta
- 1 Shallot
- 6 oz. Ziti
- 8 fl. oz. Marinara Sauce
- 5 oz. Spinach
- 1 oz. Shredded Asiago Cheese
- 1 oz. Grated Parmesan
- 2 oz. Shredded Mozzarella
- 3 oz. Light Cream Cheese

Customize It Options

- 8 oz. Italian Pork Sausage Links
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 4 Beyond Sausage Hot Italian Links
- 8 oz. Shrimp

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Cooking Spray
- Medium Pot, Baking Sheet, Medium Oven-Safe Casserole Dish, Colander, Large Non-Stick Pan

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Four Cheese Baked Ziti

with garlic ciabatta

NUTRITION per serving—Calories: 855, Carbohydrates: 105g, Sugar: 14g, Fiber: 8g, Protein: 39g, Sodium: 1676mg, Fat: 31g, Saturated Fat: 14g
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

40-50 min.

Cook Within

7 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **450 degrees**
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Prepare a baking sheet with foil
- Prepare a casserole dish with cooking spray
- Ingredient(s) used more than once: **garlic, Parmesan**

Customize It Instructions

- Meatlovers! Cook proteins before making sauce (use the same large non-stick pan over medium-high heat with 1 tsp. **olive oil**, no need to wipe clean) and add to baked ziti as desired. If using **diced chicken**, pat dry and season with a pinch of **salt** and **pepper**. Stir occasionally until chicken reaches a minimum internal temperature, 5-7 minutes. If using **shrimp**, pat dry and season with a pinch of salt and pepper. Cook until opaque and shrimp reach minimum internal temperature, 2-3 minutes per side. If using **Italian sausage**, remove from casing, if necessary. Break up meat until no pink remains and sausage reaches minimum internal temperature, 4-6 minutes. If using **Beyond sausage**, break up until warmed through, 6-8 minutes. Vegetarian sausage will not brown.



1. Prepare the Ingredients

- Separate **ciabatta** halves, if necessary.
- Peel and halve **shallot**. Slice halves into thin strips.
- Mince **garlic**.



2. Cook Pasta and Make Garlic Bread

- Once **water** is boiling, add **pasta** and stir occasionally until al dente, 8-10 minutes.
- Reserve $\frac{1}{4}$ cup **pasta cooking water**. Drain in a colander and set aside.
- While pasta cooks, top cut sides of **ciabatta** with 1 tsp. **olive oil** and half the **garlic** (reserve remaining for sauce).



3. Make the Sauce

- Place a large non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and **shallot** to hot pan. Stir occasionally until softened, 2-4 minutes.
- Add remaining **garlic** and stir constantly until aromatic, 30-60 seconds.
- Add **marinara**, reserved **pasta cooking water**, and **spinach**. Stir occasionally until spinach wilts, 1-3 minutes.
- Remove from burner.



4. Assemble the Casserole

- Stir **pasta**, **Asiago**, half the **Parmesan** (reserve remaining for topping), and a pinch of **salt** into pan with **sauce** until combined.
- Transfer pasta to prepared casserole dish. Top with **mozzarella**, remaining Parmesan, and dollops of **cream cheese**.
- Place casserole dish on one half of prepared baking sheet. Coat a piece of foil with **cooking spray** and cover casserole, sprayed-side down.



5. Bake Casserole and Finish Dish

- Bake **casserole** in hot oven, 15 minutes.
- Carefully, remove baking sheet from oven. Remove foil. Place **ciabatta** on empty half of baking sheet, cut-side up.
- Bake again until **cheese** is bubbly and ciabatta is toasted, 5-7 minutes.
- Plate dish as pictured on front of card. Bon appétit!