



In your box

- 1 French Roll
- 2 Garlic Cloves
- 4 oz. Marinara Sauce
- 1 oz. Grated Parmesan
- .6 oz. Butter
- 1 Roma Tomato
- ¼ oz. Flour
- 1 oz. Light Cream Cheese
- 5 oz. Rigatoni

Customize It Options

- 8 oz. Shrimp
- 12 oz. Impossible Burger
- 10 oz. USDA Choice Sliced Flank Steak
- 16 oz. Double Portion-Shrimp
- 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper
- Colander, Baking Sheet, Medium Pot, Mixing Bowl, 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



Shrimp Rigatoni with Creamy Tomato Sauce and garlic bread

NUTRITION per serving—Calories: 760, Carbohydrates: 92g, Sugar: 9g, Fiber: 5g, Protein: 38g, Sodium: 1816mg, Fat: 26g, Saturated Fat: 9g
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

35-45 min.

Cook Within

3 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 **400 degrees**
- Set **butter** on counter to soften
- Bring 8 cups **water** to a boil in a medium pot
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **garlic, Parmesan**

Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, working in batches if necessary.
- If using **diced chicken breasts**, follow same instructions as shrimp in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **flank steak**, separate into a single layer and pat dry. Follow same instructions as shrimp in Step 3, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.
- If using **Impossible burger**, follow same instructions as shrimp in Step 3, breaking up burger until heated through, 4-6 minutes.



1. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Reserve 1 cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, prepare ingredients.



2. Prepare Ingredients and Bake Garlic Bread

- Core **tomato** and cut into ¼" dice.
- Mince **garlic**.
- Combine half the garlic (reserve remaining for sauce) and softened **butter** in a mixing bowl.
- Halve **roll** and place roll on prepared baking sheet, cut side up. Top cut side evenly with garlic-butter mixture.
- Bake in hot oven until lightly browned, 8-10 minutes.
- While garlic bread bakes, cook shrimp.



3. Cook the Shrimp

- Pat **shrimp** dry.
- Heat 1 Tbsp. **olive oil** in a large non-stick pan over medium-high heat.
- Add shrimp to hot pan and cook until opaque and shrimp reaches a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Remove from burner. Transfer shrimp to a plate. Reserve pan; no need to wipe clean.



4. Start the Sauce

- Return pan used to cook shrimp to medium heat and add 1 tsp. **olive oil**.
- Add **tomato** and remaining **garlic** to hot pan. Stir occasionally until tomato has softened and garlic is fragrant, 2-3 minutes.
- Stir in **flour** until no dry flour remains.
- Stir in ¾ cup **pasta cooking water**, **marinara**, **cream cheese**, ¼ tsp. **salt**, and ¼ tsp. **pepper** until completely combined. Bring to a simmer.
- *If too thick, add additional pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*



5. Finish Sauce and Finish Dish

- Once simmering, add **shrimp**, half the **Parmesan** (reserve remaining for garnish), **pasta**, and a pinch of **salt**, if desired, to hot pan. Stir occasionally until combined and heated through, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing pasta with remaining Parmesan. Bon appétit!