



In your box

- 2 Garlic Cloves
- ½ oz. Grated Parmesan
- .125 oz. Oregano
- 5 oz. Rigatoni
- 1 French Roll
- 10 fl. oz. Marinara Sauce
- 2 oz. Shredded Mozzarella
- 2 oz. Baby Spinach
- 5 oz. Ricotta

Customize It Options

- 12 oz. Impossible Burger
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Colander, Baking Sheet, Medium Pot, Mixing Bowl,
Medium Oven-Safe Casserole Dish

Minimum Internal Protein Temperature

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

Classic Meal Kit



Ricotta Rigatoni Casserole

with garlic bread

NUTRITION per serving—Calories: 827, Carbohydrates: 99g, Sugar: 16g, Fiber: 7g, Protein: 33g, Sodium: 1592mg, Fat: 34g, Saturated Fat: 10g
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

25-35 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 **400 degrees**
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Prepare a baking sheet with foil and cooking spray
- Prepare a casserole dish with cooking spray
- Ingredient(s) used more than once: **oregano, garlic**



1. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 11-13 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander and set aside. Reserve pot; no need to wipe clean.
- While pasta boils, prepare ingredients.



2. Prepare the Ingredients

- Coarsely chop **spinach**.
- Stem and coarsely chop **oregano**.
- Separate **French roll halves**. Halve each slice on an angle.
- Mince **garlic**.

Customize It Instructions

- Meatlovers! If adding protein, season with a pinch of **salt** and **pepper** and cook with 1 tsp. **olive oil** in a large non-stick pan over medium-high heat. If using **Impossible burger**, break up burger until heated through, 4-6 minutes. If using **chicken breasts**, pat dry and, on a separate cutting board, cut into 1" pieces. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. Add to casserole as desired.



3. Prepare the Ricotta and Garlic Bread

- In a mixing bowl, combine **ricotta**, **Parmesan**, half the **oregano** (reserve remaining for casserole), 2 tsp. **olive oil**, and a pinch of **pepper**. Set aside.
- Drizzle **French roll wedges** with 2 tsp. olive oil and top with half the **garlic** (reserve remaining for casserole).



4. Assemble the Casserole

- Return pot used to cook pasta to medium-high heat and add 2 tsp. **olive oil**. Add remaining **garlic**, remaining **oregano**, and **spinach** to hot pot. Stir occasionally until aromatic, 30-60 seconds.
- Stir in **pasta**, half the reserved **pasta cooking water**, **marinara**, and a pinch of **salt** and **pepper** until combined. *If pasta is too dry, add additional pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*
- Remove from burner and stir in **mozzarella**. Transfer pasta mixture to prepared casserole dish and top with dollops of **ricotta mixture**.



5. Bake Meal and Finish Dish

- Place **casserole** on one half of prepared baking sheet and cover with foil. Place **garlic bread** on empty half.
- Bake in hot oven until garlic bread is golden brown and **ricotta** is warmed through, 5-7 minutes.
- Plate dish as pictured on front of card. Bon appétit!