



Cheesy Baked Spinach Rigatoni

WITH GARLIC BREAD

Meal Kit



Prep & Cook Time

50-60 MIN

Cook Within

7 DAYS

Difficulty Level

EXPERT

Spice Level

MILD

You Will Need

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

Ingredients

🌶️ ¼ tsp. Red Pepper Flakes
.3 oz. Butter
½ tsp. Garlic Salt
4 fl. oz. Cream Sauce Base
5 oz. Baby Spinach
2 Garlic Cloves
½ oz. Flour
5 oz. Rigatoni
2 oz. Shredded Swiss Cheese
1 French Roll

Customize It Options

12 oz. Filets Mignon
12 oz. Antibiotic-Free Boneless
Skinless Chicken Breasts
8 oz. Italian Pork Sausage
10 oz. Ground Beef

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
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160°	Ground Beef	Ground Pork
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165°	Chicken	Ground Turkey
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Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/24967

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

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Bring 4 cups **water** 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: **garlic, red pepper flakes**

Customize It Instructions

- Meatlovers! If using protein, cook in a medium non-stick pan over medium heat with 1 tsp. **olive oil**. If using **chicken breasts**, pat dry, and on a clean cutting board, cut into 1" dice. Season all over with a pinch of **salt** and **pepper**. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. Add to pasta as desired. If using **filets mignon**, pat dry and season both sides with a pinch of salt and pepper. Cook until steaks reach desired doneness, or 4-6 minutes per side for medium/medium-well. Rest, 3 minutes. Serve alongside pasta. If using **ground beef**, break up until beef reaches minimum internal temperature, 4-6 minutes. Add to pasta as desired. If using **Italian sausage**, remove from casing, if necessary. Break up until no pink remains and sausage reaches minimum internal temperature, 4-6 minutes. Add to pasta as desired.



1. Cook Pasta and Prepare Ingredients

- Once **water** in medium pot is boiling, add **pasta** and cook until al dente, 9-12 minutes.
- Reserve $\frac{3}{4}$ cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, coarsely chop **spinach**.
- Mince **garlic**.



2. Start the Sauce

- Place a large non-stick pan over medium heat.
- Add **butter** to hot pan and let melt. Once butter has melted, add **flour** and whisk or stir vigorously until combined, 30-60 seconds.
- Add half the reserved **pasta cooking water** and whisk or stir vigorously until completely combined and smooth, 1-2 minutes.
- Add remaining pasta cooking water and whisk or stir vigorously until completely combined and smooth, 1-2 minutes.



3. Finish the Sauce

- Add **cream base, cheese, and garlic salt** to hot pan. Stir constantly until melted and smooth, 1-2 minutes.
- Add half the **garlic** (reserve remaining for bread), $\frac{1}{4}$ tsp. **salt**, and half the **red pepper flakes** (to taste; reserve remaining for garnish). Stir until combined, 30-60 seconds.
- Stir in **spinach**. Cover and cook until beginning to wilt, 30-60 seconds.
- Stir in **pasta** until combined. Remove from burner.



4. Bake the Pasta

- Transfer **pasta mixture** to prepared casserole dish and spread into an even layer. Cover with foil.
- Bake covered in hot oven, 20 minutes.
- Carefully remove from oven and remove foil. *Casserole dish will be hot! Use oven mitts.*
- Bake again uncovered until edges are golden brown, 5-8 minutes.
- Carefully remove from oven.
- While pasta bakes, continue recipe.



5. Make Garlic Bread and Finish Dish

- Halve **roll**, if necessary.
- Place roll halves on prepared baking sheet, cut-side up. Top with 2 tsp. **olive oil** and remaining **garlic**, massaging garlic into bread.
- Bake in hot oven until golden brown, 6-8 minutes.
- Remove from oven.
- Plate dish as pictured on front of card, garnishing **pasta** with remaining **red pepper flakes** (to taste), and halving garlic bread, if desired. Bon appétit!