



Cauliflower Ragout with Linguine

AND SHREDDED PARMESAN

Meal Kit



Prep & Cook Time

25-35 MIN

Cook Within

7 DAYS

You Will Need

Olive Oil, Salt
Medium Pot, Large Non-Stick
Pan, Colander

Ingredients

1 oz. Sun Dried Tomato Pesto
4 oz. Marinara Sauce
2 tsp. Mirepoix Broth Concentrate
1 oz. Shredded Parmesan Cheese
🍴 .8 oz. Tuscan Herb Butter
8 oz. Cauliflower Florets
3 oz. Peas
6 oz. Linguine
1 oz. Light Cream Cheese

Difficulty Level

EASY

Spice Level

MILD

Minimum Internal Protein Temperature

145° Steak Pork Lamb Seafood

160° Ground Beef Ground Pork

165° Chicken Ground Turkey

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/26080

*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
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot



1. Cook the Pasta

- Once **water** in medium pot is boiling, add **pasta** and cook until al dente, 12-14 minutes.
- Reserve 1 cup **pasta cooking water**. Drain pasta in a colander. Set aside.
- While pasta cooks, continue recipe.



2. Prepare the Ingredients

- Chop **cauliflower** into 1/4" pieces.



3. Start the Cauliflower

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**.
- Add **cauliflower** and 1/4 tsp. **salt** to hot pan. Stir occasionally until lightly browned and fork-tender, 5-8 minutes.



4. Start the Sauce

- Add **marinara**, **mirepoix base**, half the **pasta cooking water** (reserve remaining for adjusting), **cream cheese**, and a pinch of **salt** to hot pan. Bring to a simmer.
- Once simmering, stir occasionally until cream cheese is incorporated, 2-5 minutes.



5. Finish Sauce and Finish Dish

- Stir **pasta**, **peas**, **pesto**, and **butter** into hot pan until combined and peas are bright green, 2-3 minutes.
- *If sauce is too thick, add remaining **pasta cooking water**, 1 Tbsp. at a time, until desired consistency is reached.* Remove from burner.
- Plate dish as pictured on front of card, topping pasta with **Parmesan**. Bon appétit!