



# 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


## Difficulty Level

EASY

## Spice Level

MILD

## Ingredients

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

## 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/26105](http://www.homechef.com/26105)

\*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, 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!