



In your box

- 1 oz. Grated Parmesan
- 2 Garlic Cloves
- 1 Ciabatta
- 1 Red Bell Pepper
- 8 oz. Cremini Mushrooms
- 2 oz. Shredded Mozzarella
- 5 oz. Rigatoni
- 4 fl. oz. Light Cream
- 1 Tbsp. Tomato Paste
- 2 tsp. Vegetable Base

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 10 oz. Ground Beef
- 8 oz. Shrimp



Tomato Cream Rigatoni

with grilled cheese croutons

NUTRITION per serving—Calories: 760, Carbohydrates: 91g, Fat: 31g, Protein: 30g, Sodium: 1692mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time
30-40 min.

Cook Within
7 days

Difficulty Level ● ● ● ○
Intermediate

Spice Level ○ ○ ○ ●
Not Spicy

① You will need

Olive Oil, Salt, Pepper

Medium Pot, Medium Non-Stick Pan, Colander

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **Parmesan, garlic**



1

Prepare the Ingredients

- Cut **ciabatta** into ½" cubes. Stem, seed, remove ribs, and slice **red bell pepper** into ¼" strips. Cut **mushrooms** into ¼" slices. Mince **garlic**.
- *Meat lovers! If using **diced chicken**, pat dry and season with a pinch of **salt** and **pepper**. Use a large non-stick pan over medium-high heat with 1 tsp. **olive oil**, stirring occasionally until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes. If using **shrimp**, pat dry and season with a pinch of salt and pepper. Use same pan, heat, and olive oil as chicken. Cook shrimp on one side, 2-3 minutes, then flip and cook until they reach a minimum internal temperature of 145 degrees, 1-2 minutes. If using **ground beef**, season with ¼ tsp. salt and a pinch of pepper. Use same pan and heat as chicken and shrimp. Cook, breaking up meat with a spoon, until no pink remains, 4-6 minutes. Stir cooked meats into finished rigatoni.*



2

Make the Grilled Cheese Croutons

- Place a medium non-stick pan over medium heat. Add 1½ tsp. **olive oil** and **ciabatta cubes** to hot pan. Stir occasionally until lightly brown, 3-4 minutes.
- Add **mozzarella**, half the **Parmesan** (reserve remaining for garnish), and half the **garlic** (reserve remaining for sauce). Stir constantly until cheese melts, 30-60 seconds.
- Remove croutons to a plate and spread into a single layer. Season with a pinch of **salt** and **pepper**. Cover and set aside.
- Reserve pan; no need to wipe clean.



3

Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 11-13 minutes.
- Reserve ¼ cup **pasta cooking water**. Drain pasta in a colander and set aside.
- Reserve pot; no need to wipe clean.
- While pasta boils, cook vegetables.



4

Cook the Vegetables

- Return pan used to make croutons to medium-high heat.
- Add 1 tsp. **olive oil** and **red bell pepper** to hot pan. Cook undisturbed until lightly charred, 2-3 minutes.
- Add **mushrooms**, ¼ tsp. **salt**, and a pinch of **pepper**. Stir occasionally until tender, 3-4 minutes.
- Remove from burner.



5

Make Sauce and Finish Dish

- Return pot used to cook pasta to medium heat. Add ½ tsp. **olive oil** and remaining **garlic** to hot pot. Stir often until fragrant, 30-60 seconds.
- Stir in **cream**, reserved **pasta cooking water**, **tomato paste**, and **vegetable base** until combined. Bring to a simmer. Once simmering, stir occasionally until thickened slightly, 3-5 minutes.
- Remove from burner. Stir in **pasta**, **vegetables**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Plate dish as pictured on front of card, topping pasta with **croutons** and garnishing with remaining **Parmesan**. Bon appétit!