In your box

2 Garlic Cloves
15 oz. Cannellini Beans
2 Roma Tomatoes
.125 oz. Oregano
4 oz. Kale
1 Mini Baguette
3 oz. Ditalini
2 oz. Shredded Mozzarella
¼ tsp. Red Pepper Flakes
1 oz. Pecorino Cheese

CONTAINS milk, wheat, soy

Pasta e Fagioli
with cheesy pull-apart bread

NUTRITION per serving–Calories: 790, Carbohydrates: 126g, Fat: 22, Protein: 38g, Sodium: 1711mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time	Cook Within	Difficulty Level	Spice Level
30-40 min.	7 days	Easy	Mild

Before you cook

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

- ☐ Preheat oven to **425 degrees**
- ☐ Bring a small pot of **lightly salted water** to a boil
- ☐ Thoroughly rinse produce and pat dry
- ☐ Prepare a baking sheet with foil and cooking spray
- ☐ Ingredient(s) used more than once: **garlic, pecorino**

Prepare the Ingredients

- Mince **garlic**.
- Drain and rinse **cannellini beans**.
- Core **tomatoes** and cut into ½" dice.
- Stem and coarsely chop **oregano**.
- Stem **kale** and coarsely chop.
- Make diagonal cuts into **baguette** 1½" apart, leaving ¼" layer on bottom. Repeat at opposite angle, making a crosshatch pattern.

Cook the Pasta

- Add **pasta** to boiling water and stir occasionally until tender, 10-11 minutes.
- Reserve 1½ cup **pasta water**. Drain in a colander and set aside.
- While pasta cooks, make cheesy bread.

Make the Cheesy Bread

- Place **baguette** on prepared baking sheet and insert half the **garlic** (reserve remaining for stew) into crevices, as evenly as possible throughout bread.
- Drizzle 1 Tbsp. **olive oil** into crevices, then add **mozzarella** as evenly as possible.
- Gather foil into a loose pouch around bread. Bake until cheese is melted, 7-8 minutes.
- Open pouch and bake until cheese is lightly browned, 2-3 minutes.
- Remove from oven and set aside.

Start the Stew

- Heat a large non-stick pan over medium-high heat. Add 2 tsp. **olive oil**, remaining **garlic**, and **red pepper flakes** (to taste). Cook until aromatic, 30-60 seconds.
- Stir in **cannellini beans**, **pasta water**, **tomatoes**, and **oregano**. Bring to a simmer, reduce heat to medium, and stir in **kale**.
- Cover and cook until kale is slightly wilted, 3-4 minutes.

Finish the Stew

- Uncover **stew** and stir in **pasta** and **pecorino** (reserve a pinch for garnish). Season with ¼ tsp. **salt**.
- Plate dish as pictured on front of card, garnishing with remaining pecorino. Bon appétit!