



In your box

- 3 oz. Prosciutto
- 2 Garlic Cloves
- 5 oz. Rigatoni
- 1 Shallot
- 8 fl. oz. Marinara Sauce
- 3 oz. Shredded Mozzarella
- 1 French Roll
- 1 Zucchini



Prosciutto Rigatoni Al Forno

with garlic bread

NUTRITION per serving—Calories: 720, Carbohydrates: 90g, Fat: 29g, Protein: 25g, Sodium: 1558mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
6 days

Difficulty Level ● ● ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Not Spicy

🕒 You will need

Olive Oil, Salt, Cooking Spray

Medium Pot, Baking Sheet, Medium Oven-Safe Casserole Dish, Colander, Mixing Bowl

👑 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 **400 degrees**
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Prepare a casserole dish with cooking spray
- Ingredient(s) used more than once: **prosciutto**



1

Cook Pasta and Crisp Prosciutto

- 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. Set aside. Reserve pot; no need to wipe clean.
- While pasta cooks, place **prosciutto** on prepared baking sheet in a single layer. Roast in hot oven until crisp, 8-10 minutes.
- Transfer prosciutto to a plate. When cool enough to touch, break into small pieces. Replace foil on baking sheet.
- While prosciutto crisps, prepare ingredients.



2

Prepare the Ingredients

- Trim **zucchini** ends, halve lengthwise, and cut into ½” half-moons.
- Peel and mince **shallot**.
- Mince **garlic**.



3

Make the Sauce

- Return pot used to cook pasta to medium heat and add 2 tsp. **olive oil**. Add **zucchini** to hot pot and cook until slightly tender, 3-4 minutes.
- Add **shallot** and stir occasionally, 3 minutes.
- Add ¼ cup **reserved pasta water**, **marinara**, and **prosciutto** (reserve a pinch for garnish). Bring to a simmer and stir occasionally until slightly thickened, 4-5 minutes.
- Stir in **pasta**.



4

Bake the Pasta

- Transfer **pasta** and **sauce** to prepared casserole dish and top with **mozzarella**.
- Bake until cheese is melted and bubbly, 12-14 minutes.
- While pasta bakes, make garlic bread.



5

Make the Garlic Bread

- Halve **French roll**, if necessary. Combine 1 Tbsp. **olive oil** and **garlic** in a mixing bowl.
- Place roll on prepared baking sheet, cut side up and spread on garlic-olive oil mixture. Bake until golden brown, 6-9 minutes.
- Serve family-style, garnishing **pasta** with reserved **prosciutto**. Bon appétit!