



# Prosciutto Rigatoni Al Forno

with garlic bread

## (i) You will need

Olive Oil, Salt, Cooking Spray

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

## Before you cook

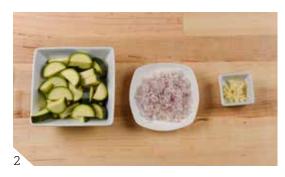
Take a minute to read through the recipe before you startwe promise it will be time well spent!

- ☐ 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**



### Cook Pasta and Crisp Prosciutto

- Once water is boiling, add pasta and cook until al dente, 11-13
- 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.



## Prepare the Ingredients

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



#### 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.



#### 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.



#### 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!

