



- In your box**
- 1 oz. Grated Parmesan
 - ¼ oz. Parsley
 - 6 oz. Spaghetti
 - 1 Beefsteak Tomato
 - 1 Ciabatta
 - 4 oz. Burrata Cheese
 - 2 Tbsp. Sun-Dried Tomato Pesto



Pasta alla Checca with Fresh Tomato Sauce and burrata cheese

NUTRITION per serving—Calories: 732, Carbohydrates: 91g, Fat: 28g, Protein: 33g, Sodium: 1436mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
20-30 min.

Cook Within
7 days

Difficulty Level ● □ □
Easy

Spice Level □ □ □
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper

Medium Pot, Baking Sheet, 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
- Ingredient(s) used more than once: **Parmesan, parsley**



1

Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Drain pasta in a colander and return to pot. Set aside.
- While pasta cooks, prepare ingredients.



2

Prepare the Ingredients

- Halve **tomato** and squeeze out seeds. Reserve seeds (there will be some liquid with seeds). Mince remaining tomato flesh.
- Stem and mince **parsley**.
- Halve **ciabatta**.



3

Make Cheesy Bread and Prepare Burrata

- Place **ciabatta halves** on prepared baking sheet, cut side up. Top with 2 tsp. **olive oil** and half the **Parmesan** (reserve remaining for sauce).
- Bake in hot oven until lightly browned, 7-9 minutes.
- While bread bakes, combine **burrata**, half the **parsley** (reserve remaining for sauce), ¼ tsp. **salt**, and a pinch of **pepper** in a mixing bowl. Use the back of a spoon to gently mash burrata.



4

Assemble the Sauce

- To pot with **pasta**, add **tomato seeds, tomato flesh, sun-dried tomato pesto**, remaining **Parmesan**, remaining **parsley**, ½ tsp. **salt**, and a pinch of **pepper**.
- Place pot over low heat and stir until warmed through, 2-3 minutes.
- Remove from burner.



5

Finish the Dish

- Plate dish as pictured on front of card, garnishing **pasta** with mashed **burrata**. Bon appétit!