



In your box

- 1 tsp. Seasoned Salt Blend
- 5 oz. Rigatoni
- 4 oz. Light Cream
- ½ oz. Sliced Almonds
- 15.5 oz. Cannellini Beans
- 1 oz. Grated Parmesan
- .6 oz. Butter
- 2 Tbsp. Roasted Red Pepper Pesto
- 4 oz. Kale

Customize It Options

- 8 oz. Jumbo Shrimp
- 8 oz. Shrimp
- 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: milk, wheat, tree nuts (almonds)

You will need

- Olive Oil, Salt
- Colander, Medium Pot, Wire-Mesh Strainer, Large Non-Stick Pan



Roasted Red Pepper Cream Rigatoni

with kale and cannellini beans

NUTRITION per serving—Calories: 822, Carbohydrates: 100g, Fat: 34g, Protein: 32g, Sodium: 1481mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

20-30 min.

Cook Within

7 days

Difficulty Level

Easy

Spice Level

Not Spicy

👑 Before you cook

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

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

Customize It Instructions

- Meatlovers! If using **shrimp** or **jumbo shrimp**, pat dry and season with a pinch of **salt** and **pepper**. Heat 1 tsp. **olive oil** in a large non-stick pan over medium-high heat. Cook shrimp undisturbed until seared on one side, 2-3 minutes. Flip, and cook until shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes. If using **diced chicken**, pat dry, and season both sides with a pinch of **salt** and **pepper**. Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 11-13 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, prepare ingredients.



2

Prepare the Ingredients

- Stem **kale** and coarsely chop.
- Drain **beans** in a wire-mesh strainer and rinse.



3

Cook The Kale and Beans

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **kale** and a pinch of **salt** and stir occasionally until wilted, 2-3 minutes.
- Stir in **beans** and **seasoned salt** until warmed through and combined, 1-2 minutes.
- Transfer kale and beans to a plate. Keep pan over medium-high heat.



4

Make the Sauce

- Add **cream** to hot pan and bring to a simmer.
- Once simmering, stir in half the **Parmesan**, **butter**, and **pesto** until combined and butter is melted, 1-2 minutes.
- Add **pasta**, 2 Tbsp. **pasta cooking water**, **kale**, and **beans** and stir to combine. *If too thick, add remaining pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.* Remove from burner.



5

Finish The Dish

- Plate dish as pictured on front of card, garnishing with remaining **Parmesan** and **almonds**. Bon appétit!