



### In your box

5 oz. Rigatoni  
2 oz. Shredded Mozzarella  
8 oz. Cremini Mushrooms  
1 Red Bell Pepper  
1 Ciabatta  
2 Garlic Cloves  
1 oz. Grated Parmesan  
2 tsp. Vegetable Base  
1 Tbsp. Tomato Paste  
4 oz. Light Cream

### Customize It Options

14 oz. Diced Chicken Thighs  
10 oz. USDA Choice Sliced Flank Steak  
4 Beyond Sausage Links

\*Contains: milk, wheat

### You will need

Olive Oil, Salt, Pepper  
Medium Non-Stick Pan, Medium Pot, Colander



## Tomato Cream Rigatoni

with grilled cheese croutons

NUTRITION per serving—Calories: 760, Carbohydrates: 91g, Fat: 31g, Protein: 30g, Sodium: 1692mg.

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

30-40 min.

Cook Within

7 days

Difficulty Level

Intermediate

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, garlic**

## Customize It Instructions

- Meatlovers! If using **diced chicken thighs**, pat dry, and season with ¼ tsp. **salt** and a pinch of **pepper**. Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add chicken to hot pan and stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **flank steak**, separate into a single layer, pat dry, and season with ¼ tsp. **salt** and a pinch of **pepper**. Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil** and steak to pan. Stir occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. If using **vegetarian sausage**, crumble into bite-sized pieces. Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**. Add sausage to hot pan and stir often, breaking up with a spoon, until warmed through, 6-8 minutes. *Vegetarian sausage will not brown.* Top pasta with proteins.

Minimum Internal Temperature

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



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### Prepare the Ingredients

- Cut **ciabatta** into ½" cubes.
- Stem, seed, remove ribs, and slice **red bell pepper** into ¼" strips.
- Cut **mushrooms** into ¼" slices.
- Mince **garlic**.



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### Make the Grilled Cheese Croutons

- Place a medium non-stick pan over medium heat. Add 1½ tsp. **olive oil** and **ciabatta cubes** to hot pan. Stir occasionally until lightly brown, 3-4 minutes.
- Add **mozzarella**, half the **Parmesan** (reserve remaining for garnish), and half the **garlic** (reserve remaining for sauce). Stir constantly until cheese melts, 30-60 seconds.
- Remove croutons to a plate and spread into a single layer. Season with a pinch of **salt** and **pepper**. Cover and set aside.
- Reserve pan; no need to wipe clean.



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### Cook the Pasta

- 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 and set aside.
- Reserve pot; no need to wipe clean.
- While pasta boils, cook vegetables.



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### Cook the Vegetables

- Return pan used to make croutons to medium-high heat.
- Add 1 tsp. **olive oil** and **red bell pepper** to hot pan. Cook undisturbed until lightly charred, 2-3 minutes.
- Add **mushrooms**, ¼ tsp. **salt**, and a pinch of **pepper**. Stir occasionally until tender, 3-4 minutes.
- Remove from burner.



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### Make Sauce and Finish Dish

- Return pot used to cook pasta to medium heat. Add ½ tsp. **olive oil** and remaining **garlic** to hot pot. Stir often until fragrant, 30-60 seconds.
- Stir in **cream**, reserved **pasta cooking water**, **tomato paste**, and **vegetable base** until combined. Bring to a simmer. Once simmering, stir occasionally until thickened slightly, 3-5 minutes.
- Remove from burner. Stir in **pasta**, **vegetables**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Plate dish as pictured on front of card, topping pasta with **croutons** and garnishing with remaining **Parmesan**. Bon appétit!