



#### In your box

4 oz. Light Cream  
5 oz. Asparagus  
½ oz. Grated Parmesan  
1 tsp. Seasoned Salt Blend  
¼ tsp. Red Pepper Flakes  
2 oz. Shredded Mozzarella  
3 Tbsp. Sun-Dried Tomato Pesto  
1 Ciabatta  
2 Garlic Cloves  
5 oz. Rigatoni

#### Customize It Options

8 oz. Jumbo Shrimp  
10 oz. USDA Choice Sliced Flank  
Steak

\*Contains: milk, wheat

#### You will need

Olive Oil, Pepper  
Large Non-Stick Pan, Baking Sheet,  
Medium Pot, Colander



## Creamy Sun-Dried Tomato and Asparagus Rigatoni

with cheesy garlic bread

NUTRITION per serving—Calories: 749, Carbohydrates: 85g, Fat: 36g, Protein: 25g, Sodium: 1373mg.

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

25-35 min.

Cook Within

7 days

Difficulty Level

Intermediate

Spice Level

Mild

## 👑 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
- Preheat oven to **425 degrees**
- Bring 8 cups **water** to a boil in a medium pot
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **Parmesan**

## Customize It Instructions

- Meatlovers! Cook proteins in a large non-stick pan over medium-high heat. If using **flank steak**, separate into a single layer, pat dry, and season with a pinch of **salt** and **pepper**. Stir occasionally with 1 tsp. **olive oil** until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes. If using **jumbo shrimp**, pat dry and season with a pinch of salt and pepper. Cook with 2 tsp. olive oil until opaque and shrimp reach minimum internal temperature, 2-3 minutes per side. Add proteins to pasta as desired.

Minimum Internal Temperature

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



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### 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 into a colander. Set aside.
- While pasta cooks, prepare ingredients.



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### Prepare the Ingredients

- Trim woody ends off **asparagus** and cut into 1" lengths.
- Halve **ciabatta**, if necessary.
- Mince **garlic**.



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### Make the Garlic Bread

- Place **ciabatta** on prepared baking sheet, cut side up, and top evenly with **garlic** and 2 tsp. **olive oil**. Spread garlic-olive oil mixture on ciabatta. Top evenly with **mozzarella**.
- Bake in hot oven until cheese is melted and ciabatta is golden brown, 5-7 minutes.
- While ciabatta bakes, make sauce.



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### Make the Sauce

- Place a large non-stick pan over medium-high heat with 1 tsp. **olive oil**. Add **asparagus**, **seasoned salt**, and a pinch of **pepper** to hot pan. Stir occasionally until asparagus is tender but still crisp, 3-5 minutes.
- Stir in **cream**, **pesto**, and half the **Parmesan** (reserve remaining for garnish). Bring to a simmer while stirring constantly to melt cheese.
- Once simmering, stir in **pasta** and half the **pasta cooking water**. If too thick, add remaining pasta cooking water, 1 Tbsp. at a time. Cook until sauce coats pasta, 1-2 minutes.
- Remove from burner.



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### Finish the Dish

- Plate dish as pictured on front of card, garnishing with **red pepper flakes** (to taste) and remaining **Parmesan**. Bon appétit!