



In your box

2 oz. Shredded Mozzarella
2 Garlic Cloves
1 Ciabatta
1 Shallot
6 oz. Ziti
10 fl. oz. Marinara Sauce
5 oz. Spinach
1 oz. Shredded Asiago Cheese
1 oz. Grated Parmesan
2 oz. Ricotta

Customize It Options

10 oz. Antibiotic-Free Ground Beef
8 oz. Shrimp

*Contains: milk, wheat

You will need

Olive Oil, Salt, Cooking Spray
Large Non-Stick Pan, Medium Pot,
Baking Sheet, Medium Oven-Safe
Casserole Dish, Colander



Four Cheese Baked Ziti

with garlic ciabatta

NUTRITION per serving—Calories: 832, Carbohydrates: 108g, Fat: 26g, Protein: 36g, Sodium: 1730mg.

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

40-50 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
- Preheat oven to **450 degrees**
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Prepare a baking sheet with foil
- Prepare a medium casserole dish with **cooking spray**
- Ingredient(s) used more than once: **garlic, Parmesan**

Customize It Instructions

- Meat lovers! Cook **proteins** before making sauce (use the same large non-stick pan over medium-high heat, no need to wipe clean). If using **shrimp**, pat dry and season with a pinch of salt and pepper. Cook with 2 tsp. olive oil until shrimp reach minimum internal temperature, 2-3 minutes per side. If using **ground beef**, combine with ¼ tsp. salt and a pinch of pepper. Break up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes. Stir proteins into sauce in step 4.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Separate **ciabatta** halves, if necessary.
- Peel and halve **shallot**. Slice halves into thin strips.
- Mince **garlic**.



2

Cook Pasta and Make Garlic Bread

- Add **pasta** to boiling water and stir occasionally until al dente, 8-10 minutes.
- Reserve ¼ cup **pasta cooking water**. Drain pasta into a colander and set aside.
- While pasta cooks, drizzle 1 tsp. **olive oil** on cut-side of **ciabatta** and top with half the **garlic** (reserve remaining for sauce).



3

Make the Sauce

- Place a large non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and **shallot** to hot pan. Stir occasionally until softened, 2-4 minutes.
- Add remaining **garlic** and stir constantly until aromatic, 30-60 seconds.
- Add **marinara**, reserved **pasta cooking water**, and **spinach**. Stir occasionally until spinach wilts, 1-3 minutes.
- Remove from burner.



4

Assemble the Casserole

- Stir **pasta**, **Asiago**, half the **Parmesan** (reserve remaining for topping), and a pinch of **salt** into pan until combined.
- Transfer pasta to prepared casserole dish. Top with **mozzarella**, remaining Parmesan, and dollops of **ricotta**.
- Place casserole dish on one half of prepared baking sheet. Coat a piece of foil with **cooking spray** and cover casserole, sprayed-side down.



5

Bake Casserole and Finish Dish

- Bake **casserole** in hot oven, 15 minutes.
- Carefully remove foil from casserole. Place **ciabatta** on empty half of baking sheet, cut-side up.
- Bake until **cheese** is bubbly and ciabatta is toasted, 5-7 minutes.
- Plate dish as pictured on front of card. Bon appétit!