



# DINNERLY

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## Baked Rigatoni with Chopped Tomato & Romaine Salad

 20-30min  2 Servings

Is anything more comforting than a big meal of baked pasta? We think not! Here, the rigatoni and tomato sauce are topped with Italian cheese royalty—mozz and Parm—and broiled until melted and bubbly. A tangy side salad is all you need on the side. We've got you covered!

#### WHAT WE SEND

- garlic
- Italian seasoning
- canned whole-peeled tomatoes
- plum tomatoes
- romaine heart

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar

#### TOOLS

- box grater or microplane
- medium ovenproof skillet

#### ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 790kcal, Fat 31g, Carbs 94g, Proteins 31g



#### 1. Make sauce

Peel and finely chop **1 teaspoon garlic**. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add garlic and cook, stirring, until fragrant, about 1 minute. Add **4 cups water**, **2½ tablespoons of the tomato paste** (save rest for own use), **1 teaspoon salt**, and **a few grinds pepper**; stir to combine.



#### 2. Cook pasta

Add **pasta** to skillet. Bring to a boil and cook, stirring, until pasta begins to soften, 8–10 minutes. Reduce heat to medium, and cook, stirring often, until pasta is al dente, 5–7 minutes. (The **sauce** will thicken during last few minutes so stir often and watch closely so pasta doesn't stick to skillet.) Season to taste with **salt** and **pepper**.



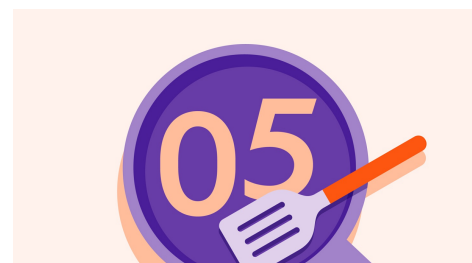
#### 3. Prep salad

Meanwhile, chop the **plum tomato**. Cut **romaine** crosswise into 1-inch pieces, discarding end. In a large bowl, whisk together **1 tablespoon oil** and **1 tablespoon vinegar**. Season to taste with **salt** and **pepper**.



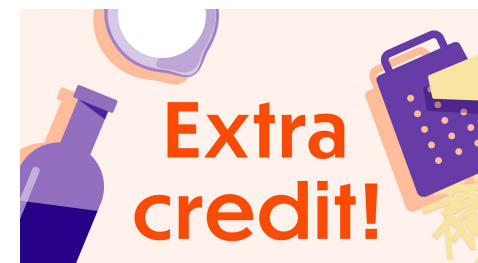
#### 4. Bake pasta

Preheat broiler with top rack 6 inches from heat source. Finely grate **Parmesan**. Grate **mozzarella** on large holes of a box grater. Stir half of the Parmesan into the **pasta**. Sprinkle remaining Parmesan and all of the mozzarella on top of the pasta. Broil until cheese is melted and browned in spots, 2–3 minutes (watch closely as broilers vary).



#### 5. Finish salad & serve

To the large bowl with **dressing**, add **romaine** and **diced tomatoes**, and toss well to combine. Serve **baked pasta** with **salad** alongside. Enjoy!



#### 6. Like buttah

Everything's a little bit better with butter. For a little more depth and richness to the sauce, add a tablespoon or two of butter. If butter isn't on hand, or you're not into the idea, then just skip it!