



# DINNERLY

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## Baked Rigatoni with Chopped Tomato & Romaine Salad

 20-30min  4 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

- plum tomatoes
- garlic
- Italian seasoning
- Tomatoes, whole-peeled (italian), can
- romaine hearts

#### WHAT YOU NEED

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

#### TOOLS

- box grater or microplane

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 750kcal, Fat 27g, Carbs 92g, Proteins 30g



#### 1. Make sauce

Peel and finely chop **2 teaspoons garlic**. Heat **1 tablespoon oil** in a large ovenproof skillet over medium-high. Add garlic and cook, stirring, until fragrant, about 1 minute. Add **¼ cup of the tomato paste**, **8 cups water**, **1½ teaspoons 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, 15–17 minutes. Reduce heat to medium, and cook, stirring often, until pasta is al dente, about 10 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 **salt** and **pepper**.



#### 3. Prep salad

Meanwhile, roughly chop the **plum tomatoes**. Cut **romaine** crosswise into 1-inch pieces, discarding the ends. In a large bowl, whisk together **2 tablespoons oil** and **2 tablespoons vinegar**. Season to taste with **salt** and **pepper**.



#### 4. Bake pasta

Preheat broiler with a 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

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