



Caprese Mac & Cheese

with Grape Tomatoes & Zucchini



20-30min



2 Servings

Mascarpone is a very soft Italian cream cheese with a fresh, milky, almost sweet flavor, and a super smooth texture. It can be added to both sweet and savory dishes, adding a lush creaminess to soups, sauces, and pastas, like this summery take on mac and cheese.

What we send

- zucchini
- rigatoni ¹
- mascarpone ⁷
- garlic
- grape tomatoes
- mozzarella ⁷
- fresh basil
- Parmesan ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- box grater or microplane
- colander
- ovenproof skillet
- pot

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 960kcal, Fat 95g, Carbs 109g, Proteins 38g



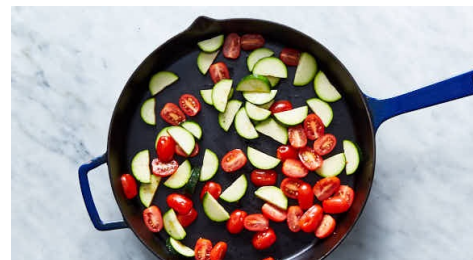
1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Trim ends from **zucchini**, then halve lengthwise and slice each half into ¼-inch thick half-moons. Halve **all of the grape tomatoes** lengthwise. Pick **basil leaves** from stems, discarding stems; thinly slice leaves. Peel and finely chop **1 teaspoon garlic**.



4. Cook pasta & prep cheeses

Add **pasta** to the medium pot of boiling **salted water** and cook until al dente, 10-12 minutes. Reserve **½ cup pasta water**, then drain pasta. While pasta cooks, cut **mozzarella** into ½-inch pieces and finely grate **Parmesan**.



2. Season vegetables

Bring a medium pot of **salted water** to a boil. In a large ovenproof skillet, combine **zucchini, tomatoes, 1 tablespoon oil, ½ teaspoon salt, and a few grinds pepper**.



5. Build cream sauce

To the reserved skillet, add **mascarpone** and **reserved ½ cup pasta water**. (Remember the skillet handle will be hot!) Cook over medium heat, whisking until smooth, about 1 minute. Carefully fold in **pasta, tomatoes, zucchini, mozzarella, and 2 tablespoons of the Parmesan**.



3. Broil vegetables

Broil on top oven rack until **vegetables** are tender and browned in spots, about 10 minutes (watch closely, as broilers vary). Carefully transfer to heatproof bowl, then combine with **chopped garlic** and **half of the basil**. Carefully wipe out skillet and reserve for step 5. Keep broiler on.



6. Finish & serve

Sprinkle **remaining Parmesan** on top of **mac and cheese**. Broil on top oven rack until Parmesan is melted and sauce is bubbling, 2-3 minutes (watch closely, as broilers vary). Let stand for 5 minutes before serving. Garnish with **remaining basil**. Enjoy!