



## Caprese Mac & Cheese

with Grape Tomatoes & Zucchini



20-30min



4 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

- garlic
- grape tomatoes
- mozzarella <sup>7</sup>
- zucchini
- Parmesan <sup>7</sup>
- rigatoni <sup>1</sup>
- fresh basil
- mascarpone <sup>7</sup>

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- box grater or microplane
- colander
- ovenproof skillet
- pot
- rimmed baking sheet

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 930kcal, Fat 45g, Carbs 103g, Proteins 37g



### 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 **2 teaspoons garlic**.



### 4. Cook pasta & prep cheese

Add **pasta** to the large pot of boiling **salted water** and cook until al dente, 10-12 minutes. Reserve **¾ cup pasta water**, then drain pasta. While pasta cooks, cut **all of the mozzarella** into ½-inch pieces and finely grate **all of the Parmesan**.



### 2. Season vegetables

Bring a large pot of **salted water** to a boil. On a rimmed baking sheet, combine **zucchini, tomatoes, 1 tablespoon oil, 1 teaspoon salt, and a few grinds pepper**.



### 5. Build cream sauce

Heat a large ovenproof skillet over medium-high. Add **all of the mascarpone** and **reserved ¾ cup pasta water**, and cook, whisking until smooth, about 1 minute. Carefully fold in **pasta, tomatoes, zucchini, mozzarella**, and **¼ cup of the Parmesan**.



### 3. Broil vegetables

Broil on top oven rack until **vegetables** are tender and browned in spots, 10-15 minutes (watch closely, as broilers vary). Carefully transfer to heatproof bowl, then combine with **chopped garlic** and **half of the basil**.



### 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, 3-5 minutes (watch closely, as broilers vary). Let stand for 5 minutes before serving. Garnish with **remaining basil**. Enjoy!