





Spicy Tomato Rigatoni

with Goat Cheese, Dill, & Green Beans

 ca. 20min  4 Servings

With butter beans, goat cheese, and dill, this is a slightly Greek spin on spicy arrabbiata sauce. Roasted green beans—or as we like to call them for the vegetable-averse, green bean fries—are a quick and particularly delicious side. Also, this dish couldn't be more simple to put together—boil water, chop some dill and garlic and throw it all together. So satisfying, yet so quick! Cook, relax,...

What we send

- tomato sauce
- garlic
- green beans
- crushed red pepper
- fresh dill
- butter beans

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- colander
- medium skillet
- 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

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

Nutrition per serving

Calories 793.0kcal, Fat 22.1g, Proteins 26.9g, Carbs 122.1g



1. Prep vegetables

Bring a large pot of **salted water** to a boil. Peel and finely chop **4 large cloves garlic**. Drain **butter beans**. Pick and finely chop **dill fronds**. Trim stem ends from **green beans**.



4. Cook pasta

Meanwhile, cook **pasta** in boiling salted water until al dente, 9-11 minutes. Reserve **½ cup of pasta water**, then drain pasta.



2. Make tomato sauce

Heat **3 tablespoons oil** in a large skillet over medium, along with **garlic** and **¼ teaspoon crushed red pepper**; sauté until fragrant, about 2 minutes. Add **tomato sauce** and **½ cup water**. Simmer, stirring occasionally, until sauce has thickened slightly, about 5 minutes.



5. Broil green beans

Preheat broiler with top rack 4-6 inches from heat source. On a rimmed baking sheet, toss **green beans** with **2 tablespoons oil** and **½ teaspoon each salt and pepper**. Broil until beans are browning in spots, about 5 minutes (watch closely as broilers vary). Season with **salt**.



3. Add beans

Add **butter beans** to skillet along with **1 tablespoon chopped dill**. Reduce heat to medium-low and continue to simmer, stirring occasionally, until beans are warm, about 10 minutes. Season to taste with **salt** and **pepper**. Add **more crushed red pepper**, if desired.



6. Finish pasta & serve

Add **rigatoni** and **reserved pasta water** to skillet. Stir gently to combine and simmer over low heat, 1-2 minutes more. Divide **rigatoni** between bowls, garnish with **crumbled goat cheese**, **remaining dill**, and a **drizzle of olive oil**. Serve **green beans** alongside. Enjoy!