



# Ricotta Rigatoni Al Forno

with Spinach and Mozzarella

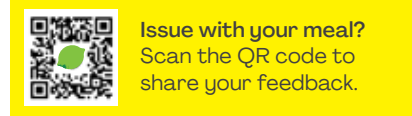
Veggie Optional Spice 35 Minutes



**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to add shrimp, simply follow the instructions on the back of this card and you're set.

Happy cooking!



Ricotta Cheese



Shrimp



Rigatoni



Yellow Onion



Baby Spinach



Garlic, cloves



Crushed Tomatoes with Garlic and Onion



Mozzarella Cheese, shredded



Vegetable Broth Concentrate



Garlic Salt



Chili Flakes



Parsley

HELLO MOZZARELLA

*This creamy cheese takes baked pasta from simple to luxurious!*

## Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

### Heat Guide for Step 1:

- Mild: ¼ tsp (¼ tsp)
- Medium: ½ tsp (½ tsp)
- Spicy: 1 tsp (1 tsp)

## Bust out

Colander, medium oven-proof pan, measuring spoons, measuring cups, large pot

## Ingredients

	2 Person	4 Person
Ricotta Cheese	100 g	200 g
Shrimp	285 g	570 g
Rigatoni	170 g	340 g
Yellow Onion	113 g	226 g
Baby Spinach	56 g	113 g
Garlic, cloves	3	6
Crushed Tomatoes with Garlic and Onion	1	2
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Vegetable Broth Concentrate	1	2
Garlic Salt	1 tsp	2 tsp
Chili Flakes 🌶️	1 tsp	2 tsp
Parsley	7 g	7 g
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



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1



### Prep

- Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, peel, then cut **onion** into ¼-inch pieces.
- Peel, then mince or grate **garlic**.
- Roughly chop **parsley**.
- Roughly chop **spinach**. (TIP: Place spinach in a bowl, then roughly chop using kitchen shears or scissors!)
- Add **half the garlic salt** and **¼ tsp (½ tsp) chili flakes** to the container with **ricotta**. (NOTE: Reference heat guide.) Season with **pepper**, then stir to combine.

4



### Make sauce

- Add **garlic** and **remaining garlic salt** to the pan with **onions**, then season with **pepper**. Cook, stirring often, until fragrant, 30 sec.
- Add **crushed tomatoes, broth concentrate** and **½ tsp (1 tsp) sugar**. Bring to a simmer, then reduce heat to medium-low.
- Cook, stirring occasionally, until **sauce** thickens slightly, 6-8 min.

2



### Cook rigatoni

- Add **rigatoni** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-13 min.
- Reserve **¼ cup (½ cup) pasta water**, then drain **rigatoni**.

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat dry with paper towels. Season with **salt** and **pepper**. Heat a medium oven-proof pan (large oven-proof pan for 4 ppl) over medium-high heat. When hot, add **½ tbsp (1 tbsp) oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.\*\* Transfer to a plate. Use the same pan to cook **onions** in step 3.

5



### Assemble and broil rigatoni

- Add **rigatoni, spinach, reserved pasta water** and **half the mozzarella** to the pan with **sauce**. Season with **salt** and **pepper**, to taste, then toss to combine. (NOTE: If you don't have an oven-proof pan, for 2 ppl, transfer to an 8x8-inch baking dish. For 4 ppl, transfer to a 9x13-inch baking dish.)
- Sprinkle with **remaining mozzarella**, then dollop **seasoned ricotta** over top.
- Broil in the **middle** of the oven until **cheese** is golden-brown, 3-5 min.

Add **shrimp** to the pan with **sauce** when assembling **pasta bake**.

3



### Cook onions

- Meanwhile, heat a medium oven-proof pan (large pan for 4 ppl) over medium heat.
- When hot, add **1 tbsp (2 tbsp) oil**, then **onions**. Season with **salt** and **pepper**. Cook, stirring occasionally, until tender, 4-5 min.

6



### Finish and serve

- Let **rigatoni al forno** cool, 5 min.
- Divide between plates.
- Sprinkle **parsley** over top.
- Sprinkle with **remaining chili flakes**, if desired.

## Dinner Solved!