



Ricotta Rigatoni Al Forno

with Spinach and Mozzarella

Veggie Optional Spice 35 Minutes



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Ricotta Cheese



Beyond Meat®



Rigatoni



Yellow Onion



Baby Spinach



Garlic, cloves



Crushed Tomatoes
with Garlic and
Onion



Mozzarella Cheese,
shredded



Vegetable Broth
Concentrate



Garlic Salt



Chili Flakes



Parsley

CUSTOM RECIPE

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

Happy cooking!

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 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Heat Guide for Step 1:

- Mild: $\frac{1}{8}$ tsp ($\frac{1}{4}$ tsp)
- Medium: $\frac{1}{4}$ tsp ($\frac{1}{2}$ tsp)
- Spicy: $\frac{1}{2}$ 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
Beyond Meat®	2	4
Rigatoni	170 g	340 g
Yellow Onion	1	2
Baby Spinach	56 g	113 g
Garlic, cloves	3	6
Crushed Tomatoes with Garlic and Onion	1	2
Mozzarella Cheese, shredded	$\frac{3}{4}$ cup	1 $\frac{1}{2}$ cups
Vegetable Broth Concentrate	1	2
Garlic Salt	1 tsp	2 tsp
Chili Flakes 🌶️	1 tsp	2 tsp
Parsley	7 g	7 g
Sugar*	$\frac{1}{2}$ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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.

with Spinach and Mozzarella



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 $\frac{1}{4}$ -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 $\frac{1}{4}$ tsp ($\frac{1}{2}$ tsp) **chili flakes** to the container with **ricotta**. (**NOTE:** Reference heat guide.) Season with **pepper**, then stir to combine.



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 $\frac{1}{2}$ tsp (1 tsp) **sugar**. Bring to a simmer, then reduce heat to medium-low.
- Cook, stirring occasionally, until **sauce** thickens slightly, 6-8 min.



Cook rigatoni

- Add **rigatoni** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-13 min.
- Reserve $\frac{1}{4}$ cup ($\frac{1}{2}$ cup) **pasta water**, then drain **rigatoni**.



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.



Cook onions

- Meanwhile, heat a medium oven-proof pan (large oven-proof 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.

If you've opted to add **Beyond Meat® patties**, when the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **patties** and **onions**. Cook, breaking up **patties** into bite-sized pieces, until crispy, 5-6 min.** Season with **salt** and **pepper**. Follow the rest of the recipe as written.



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!



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