

**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!

# Ricotta Rigatoni Al Forno

with Spinach and Mozzarella

Veggie

**Optional Spice** 

35 Minutes



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Ricotta Cheese







**Baby Spinach** 



**Crushed Tomatoes** with Garlic and











Onion



Vegetable Broth Concentrate



Chili Flakes







Garlic, cloves



Mozzarella Cheese, shredded





Parsley



## Start here

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

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

#### **Heat Guide for Step 1:**

- Mild: 1/8 tsp (1/4 tsp)
- Medium: 1/4 tsp (1/2 tsp)
- Spicy: 1/2 tsp (1 tsp)

#### **Bust out**

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

## Ingredients

2 Person	4 Person
100 g	200 g
	4
170 g	340 g
1	2
56 g	113 g
3	6
1	2
¾ cup	1 ½ cups
1	2
1 tsp	2 tsp
1 tsp	2 tsp
7 g	7 g
½ tsp	1 tsp
	100 g  2  170 g  1  56 g  3  1  34 cup  1  1tsp  1tsp  7 g

Salt and Pepper\*

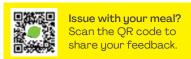
#### \* Pantry items

## **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 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 ¼ tsp (½ 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 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.



## 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.



- 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.



## 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.



### 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!**