



In your box

- .125 oz. Oregano
- 8 fl. oz. Marinara Sauce
- 5 oz. Rigatoni
- ¼ cup Panko Breadcrumbs
- 1 French Roll
- 2 Garlic Cloves
- 1 oz. Grated Parmesan
- 2 oz. Shredded Mozzarella
- ¼ tsp. Red Pepper Flakes

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 12 oz. Ground Turkey

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Baking Sheet, Colander, Medium Non-Stick Pan, Medium Pot, Mixing Bowl, Medium Oven-Safe Casserole Dish



Customer Favorite

Rigatoni Meatball Bake

with garlic bread

NUTRITION per serving—Calories: 984, Carbohydrates: 100g, Fat: 38g, Protein: 53g, Sodium: 1615mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

35-45 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Mild

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Prepare a casserole dish with cooking spray
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **garlic**

Customize It Instructions

- If using **ground turkey**, follow same directions as ground beef, cooking until meatballs reach a minimum internal temperature of 165 degrees.
- If using **Impossible Burger**, follow same instructions as beef in Steps 2, 3, and 4 cooking until meatballs are browned all over, 6-8 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 11-13 minutes.
- Reserve $\frac{1}{2}$ cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, make meatballs.



2

Make the Meatballs

- Mince **garlic**.
- Stem and mince **oregano**.
- Combine **ground beef**, half the **garlic** (reserve remaining for garlic bread), **oregano**, **Parmesan**, **panko**, and a pinch of **salt** and **pepper** in a mixing bowl.
- Form mixture into eight meatballs, about the size of ping-pong balls.



3

Sear the Meatballs

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **meatballs** to hot pan and stir occasionally until browned all over, 3-5 minutes.



4

Finish the Meatballs

- Add **marinara** and **reserved pasta cooking water** to pan. Bring to a boil.
- Once boiling, cook until **meatballs** reach a minimum internal temperature of 160 degrees, 3-5 minutes.
- Stir in **pasta**. Remove from burner.



5

Bake Meatballs and Finish Dish

- Transfer **pasta** and **meatballs** to prepared casserole dish. Top with **mozzarella** and place on prepared baking sheet to catch any drips.
- Halve **French roll**, if necessary. Place on empty side of baking sheet, cut side up, and top with remaining **garlic** and 1 tsp. **olive oil**.
- Bake in hot oven until cheese is melted and roll is lightly browned, 5-7 minutes.
- Plate dish as pictured on front of card, garnishing pasta with **red pepper flakes** (to taste). Bon appétit!