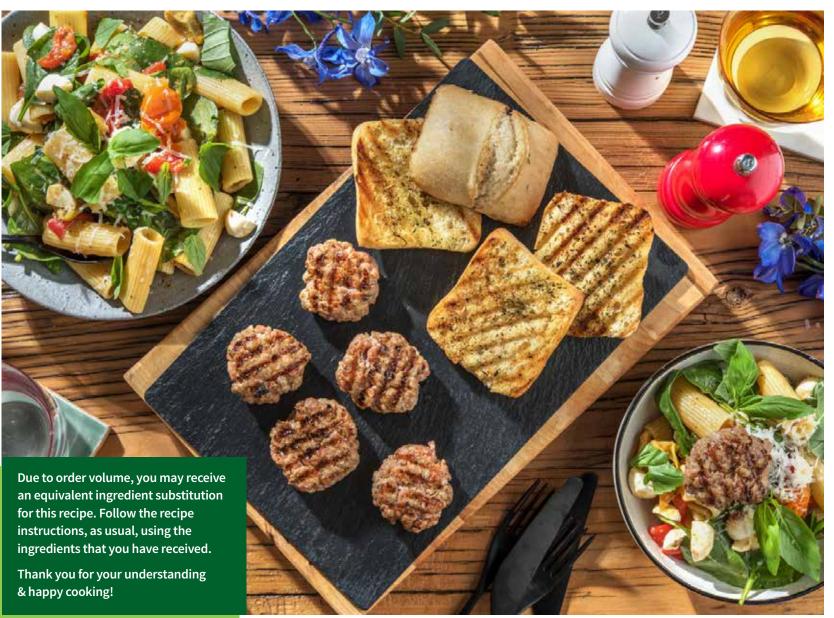


# Luxe Italian Sausage Rigatoni

with Heirloom Tomato Sauce and Herb Crostini

SPECIAL

Long Weekend Grill • 45 Minutes







Mild Italian Sausage, uncased



Rigatoni





Basil



**Heirloom Tomatoes** 





Parmesan Cheese





Garlic, bulb

Balsamic Vinegar



Green Olives



Roasted Red Peppers

Ciabatta Bun



**Italian Seasoning** 







**Baby Spinach** 

#### **HELLO HEIRLOOM TOMATOES**

## START HERE '

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 400°F over medium heat.

#### **Bust Out**

Measuring Cups & Spoons, Medium Bowl, Silicone Brush, Strainer, Aluminum Foil, Large Bowl, Large

#### **Ingredients**

3		
	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Rigatoni	170 g	340 g
Basil	7 g	14 g
Heirloom Tomatoes	227 g	454 g
Parmesan Cheese	⅓ cup	½ cup
Garlic, bulb	1	1
Balsamic Vinegar	1 tbsp	2 tbsp
Roasted Red Peppers	170 ml	340 ml
Green Olives	30 g	60 g
Ciabatta Bun	2	4
Italian Seasoning	1 tbsp	2 tbsp
Bocconcini Cheese	100 g	200 g
Baby Spinach	56 g	113 g
Oil*		
Salt and Pepper*		

- \* Pantry items
- \*\* Cook to a minimum internal temperature of 71°C/160°F.

#### **Allergens**

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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

In a large pot, add 10 cups hot water and 2 tsp salt (NOTE: Use same size for 4 ppl). Cover and bring to a boil over high heat. While the **water** boils, roughly chop the olives. Drain, then roughly chop peppers. Cut the **bocconcini** into quarters. Form **sausage** into six 2-inch wide patties (12 patties for 4 ppl). Cut the **ciabatta** in half and brush each half with 1 tsp oil. Sprinkle half the Italian seasoning over top.



#### 2. PREP TOMATOES

Meanwhile, peel 4 cloves garlic (dbl for 4ppl). Toss tomatoes and garlic cloves with 1 tbsp oil in a medium bowl. Season with salt and pepper. Layer two 24x12-inch pieces of foil. Arrange **tomato mixture** on one side of foil. Fold foil in half over **tomato mixture** and pinch to seal pouch. (NOTE: Make 2 pouches for 4ppl, using 2 sheets of foil per pouch). Set aside



#### 3. COOK PASTA

To the large pot with boiling water, add pasta. Cook, uncovered, until pasta is tender, 10-12 min. When **pasta** is tender, drain, reserving 1/2-cup pasta water (dbl for 4ppl). Return **pasta** to the same pot off the heat.



#### 4. GRILL SAUSAGE & TOMATOES

While the pasta cooks, place tomato pouch on one side of grill, close lid and grill over medium-high heat until tender, 8-9 min. Add sausage patties to the other side of the grill. Reduce heat to medium, close lid and grill patties, until cooked through, flipping once, 3-4 min per side.\*\*



### **5. GRILL CIABATTA & MAKE SAUCE**

When patties are almost done, add ciabatta halves, cut side-down, to the side of grill with tomatoes. Close lid and grill ciabatta until warmed through, 2-3 min. When the tomatoes are done, add roasted tomatoes, roasted garlic, vinegar, remaining Italian seasoning, ½ tsp sugar and 1 tbsp oil (dbl both for 4ppl) to a large bowl. Using a fork mash together until combined.



#### 6. FINISH AND SERVE

Add the tomato mixture, spinach, olives, bocconcini, roasted peppers, half the Parmesan and reserved pasta water to the large pot with **pasta**. Toss to combine. Divide the **pasta** between plates. Top with the sausage patties and remaining Parmesan cheese. Tear over the basil and serve the ciabatta on the side.

### **Dinner Solved!**