

Cavatappi Ratatouille Pasta Bake

Is it just us, or do the words “pasta bake” make your mouth water, too? We turned the classic veggie-filled ratatouille stew into a comforting pasta bake featuring cavatappi pasta and a rich marinara sauce. Fresh ricotta and mozzarella cheese top the dish to create a deliciously gooey, golden-brown topping.

Allergens: *Milk, wheat.*

SUPPLIES TO GATHER

- Preheated oven (425°F)
- Oven-safe deep saute pan (12 inches or larger)
- Sauce pot (3 quarts or larger)
- Pasta strainer
- Oven mitt
- Cooking spoon
- Salt & pepper

GOBBLE DINNER KIT

- Cavatappi pasta
- Marinara sauce
- Ratatouille
- Calabrian garlic confit
- Ricotta cheese
- Shredded mozzarella cheese

DID YOU KNOW?

In the 2007 Pixar film, “Ratatouille”, the dish that was presented to the restaurant critic Anton Ego was a contemporary version called “confit byaldi” created by American chef, Thomas Keller, who also served as the film’s culinary consultant.

980 EST CALORIES PER SERVING (2 SERVINGS PER KIT)



1



2



3

Preheat the oven to 425°F, using the convection setting. Preheat to 450°F for conventional ovens. Fill a sauce pot with water, place it onto the stovetop, and bring to a boil.

When the water comes to a boil, add the **cavatappi pasta** into the pot and stir together. Cook for 9-12 min, or until the pasta has reached your desired doneness.

Meanwhile, place a deep saute pan onto the stovetop, add 1 tbsp. of cooking oil, and set the heat to medium. When the oil is hot, add the **Calabrian garlic confit** and **ratatouille**. Stir together and cook for 1-2 min.

Next, add the **marinara sauce**. Stir together, bring the sauce to a simmer, and cook for 2 additional min.

When the **cavatappi pasta** reaches your desired doneness, reserve a **¼ cup of pasta water**. Then use a pasta strainer to remove the pasta from the sauce pot. Pour the cavatappi pasta into the saute pan and stir together to combine with the sauce and vegetables. Add spoonfuls of the pasta water as desired.

Spoon dollops of **ricotta cheese** into the pan over the pasta and vegetables. Evenly sprinkle with the **shredded mozzarella** to create the pasta bake topping. Place the pan into the oven. Bake for 5 min, or until lightly browned.

Use an oven mitt to carefully remove the pan from the oven. Be careful— your pan handle is still hot. Allow to cool slightly before serving.

Let's plate: spoon the cavatappi ratatouille pasta bake into serving bowls.

Please note:

cooking times may vary due to different appliances and temperatures. Adjust cooking times accordingly.