

Baked Sicilian-Style Rigatoni

with Lacinato Kale & Ricotta Salata

Sicilian cooking deliciously blends the flavors of mainland Italy with distinctly Ottoman influences. Our baked rigatoni combines traditional Italian ingredients like Lacinato (or Tuscan) kale, tomatoes and aromatics with Middle Eastern and North African touches like sliced almonds and golden raisins. For delicious textural contrast, we're topping the dish with ricotta salata, an aged, semi-hard version of soft ricotta. It maintains its firm texture even when heated, pairing beautifully with the soft baked pasta and tomato sauce.



Ingredients

- 6 Ounces Rigatoni Pasta
- 1 15-Ounce Can Crushed Tomatoes
- 4 Ounces Ricotta Salata Cheese
- 3 Cloves Garlic
- 1 Bunch Lacinato Kale
- 1 Yellow Onion

Knick Knacks

- 3 Tablespoons Golden Raisins
- 2 Tablespoons Sliced Almonds
- ¼ Teaspoon Crushed Red Pepper Flakes

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 25 to 35 min



1



Cook the pasta:

Preheat the oven to 475°F. Heat a medium pot of salted water to boiling on high. Once boiling, add the **pasta**. Cook 11 to 13 minutes, or until al dente (still slightly firm to the bite). Reserving **½ cup of the pasta cooking water**, drain thoroughly and rinse under cold water to stop the cooking process.

2



Prepare the ingredients:

While the pasta cooks, wash and dry the fresh produce. Peel and thinly slice the garlic. Remove and discard the kale stems; thinly slice the leaves. Peel, halve and thinly slice the onion. Grate the cheese.

3



Start the sauce:

In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion, garlic** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened and fragrant.

4



Finish the sauce & pasta:

Add the **crushed tomatoes, kale, raisins** and **1 cup of water** to the pan of onion and garlic; season with salt and pepper. Cook, stirring occasionally, 6 to 8 minutes, or until the kale has wilted and the sauce has thickened. Add the **cooked pasta** and **half the reserved pasta cooking water**. Cook, stirring frequently, 1 to 2 minutes, or until the pasta is thoroughly coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Remove from heat. Season with salt and pepper to taste.

5



Bake the pasta:

Transfer the **finished sauce and pasta** to a baking dish. Evenly top with the **cheese** and **almonds**; season with salt and pepper. Bake 8 to 10 minutes, or until the cheese and almonds are lightly browned.

6



Serve your dish:

Remove the **baked pasta** from the oven and let stand for at least 2 minutes before serving. Enjoy!