

Creamy Tomato & Cauliflower Pasta

with Cheesy Bread

TIME: 30-40 minutes

SERVINGS: 4

Our simple tomato sauce gets its rich flavor and silky texture from heavy cream. It's the perfect match for quick-cooking fresh rigatoni, tossed together with nutty-sweet roasted cauliflower for extra heartiness and seasonal flair. Crispy oven-toasted baguette topped with Asiago cheese and classic Italian spices makes for a classic side.



MATCH YOUR BLUE APRON WINE



Rich & Decadent

Serve a bottle with this symbol for a great pairing.



Ingredients



1 1/4 lbs
FRESH RIGATONI
PASTA



1
SMALL BAGUETTE



1 28-oz can
WHOLE PEELED
TOMATOES



2 oz
ASIAGO CHEESE



2 cloves
GARLIC



1/2 cup
HEAVY CREAM



1 head
CAULIFLOWER



1 Tbsp
ITALIAN
SEASONING*

Did You Know?

This aged cow's milk cheese is named for its town of origin in Italy.

* Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme, & Marjoram



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1 Prepare & roast the cauliflower:

- ☐ Preheat the oven to 450°F.
- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Wash and dry the **cauliflower**. Cut out and discard the core; cut the head into small pieces. Place on a sheet pan. Drizzle with olive oil and season with salt, pepper, and **half the Italian seasoning**; toss to coat. Arrange in an even layer.
- ☐ Roast 22 to 24 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

2 Prepare the remaining ingredients:

- ☐ While the cauliflower roasts, wash and dry the remaining fresh produce.
- ☐ Peel and roughly chop the **garlic**.
- ☐ Place the **tomatoes** in a bowl; gently break apart with your hands.
- ☐ Halve the **baguette**.
- ☐ Grate the **cheese** on the large side of a box grater.



3 Make the sauce:

- ☐ While the cauliflower continues to roast, in a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **chopped garlic**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Add the **tomatoes** (be careful, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 6 to 8 minutes, or until slightly thickened.
- ☐ Add the **heavy cream** (shaking the bottle just before opening); season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until thickened. Turn off the heat and season with salt and pepper to taste.



4 Make the cheesy bread:

- ☐ While the sauce cooks, line a separate sheet pan with aluminum foil. Place the **halved baguette** on the sheet pan, cut side up. Evenly top with the **grated cheese, remaining Italian seasoning**, and a drizzle of olive oil; season with salt and pepper.
- ☐ Toast in the oven 8 to 10 minutes, or until lightly browned and the cheese has melted.
- ☐ Transfer to a cutting board; when cool enough to handle, halve crosswise.

5 Cook the pasta:

- ☐ While the baguette toasts, add the **pasta** to the pot of boiling water and cook 5 to 6 minutes, or until al dente (still slightly firm to the bite). Turn off the heat. Reserving **½ cup of the pasta cooking water**, drain thoroughly and return to the pot.



6 Finish the pasta & serve your dish:

- ☐ To the pot of **cooked pasta**, add the **sauce, roasted cauliflower**, and **half the reserved pasta cooking water**; season with salt and pepper. Cook on medium-high, stirring vigorously, 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.) Turn off the heat.
- ☐ Serve the finished pasta with the **cheesy bread**. Enjoy!