



## Rigatoni Bolognese

### Meal Includes:

- Bolognese Sauce
- Rigatoni Pasta
- Parmesan Cheese
- 4 Cubes of Focaccia
- 8 Petite Chocolate Chip Cookies

### Choice of one Vegetable Side:

- Green Salad
  - Vinaigrette Salad Dressing
- Roasted Broccolini
- Kale Apple Slaw

**Allergy:** Wheat, Dairy, Egg

- **Hands-on Time: approx. 5-10 minutes**
- **Total time: approx. 30 minutes**
- **Recommended method of cooking: Both stove top and oven**

### Getting ready approx. 45 minutes before you want to eat):

- Preheat oven to 350 degrees.
- Take food from refrigerator and bring to room temperature for quicker heat time.
- Remove any plastic wrap from containers and discard.

### Warming the Meal

1. **Bolognese Sauce & Pasta-warm on stove top:** Add Bolognese sauce to medium saucepan with 1/2 to 1 cup of water. Cook uncovered on medium-low heat or 5-10 minutes, stirring every 2 minutes until warmed through and bubbly. Add Rigatoni to Bolognese sauce. Stir & cook for 3 -5 minutes until warm.
2. **Broccolini (if ordered)-warm on stove top:** Place broccolini to medium saucepan with 1/4 cup water. Cover with lid and cook on medium heat, stirring every 2 minutes until warmed through and tender.

### Extras

- **Warm Bread?** Wrap focaccia in aluminum foil. Warm in preheated oven for 5-10 minutes. (Can also be warmed in microwave for 15-30 seconds without foil).
- **Freshly-baked cookies?** Spray cookie sheet with nonstick spray. Place Chocolate Chip Cookie Dough balls at least 2" apart. Bake for 5-7 minutes. *Dough contains raw eggs. Not suitable for raw consumption. Bake before eating.*

### Serving Instructions:

Plate Rigatoni Bolognese and top with Parmesan cheese. Serve with side vegetable and warmed focaccia. Enjoy a petite chocolate chip cookie for dessert. Meal serves four adults (or two adults and up to four small children)

### Other Cooking Methods:

#### Oven-only (no dirty dishes!)

Bolognese, Rigatoni and Broccolini (if ordered) can be reheated in a 350 degree oven in the foil containers covered with lids or foil. **Be sure to remove any plastic wrap.** Add half cup of water to the pasta before putting in the oven. Wrap focaccia in foil and bake with other meal components. *Bake cookies on a baking sheet.* Heating times will vary, so stir often and monitor temperatures.

### Optional supplies:

Cookie sheet, aluminum foil, non-stick spray