

Mushroom Rigatoni with Parmesan Goat Cheese

This speed meal is a mushroom-lovers dream. We're using a flavorful Parmesan and basil goat cheese, sautéed cremini mushrooms and splash of cream to add an indulgent richness that we just love. Tossed with arugula and rigatoni, it's simple and sophisticated and on the table in a flash.

15 *Minutes to the Table*

15 *Minutes Hands On*

1 Whisk *Super-Easy*

Getting Organized

EQUIPMENT

Large Saucepan
Large Skillet

FROM YOUR PANTRY

Olive Oil
Salt

5 MEEZ CONTAINERS

Rigatoni
Cremini Mushrooms
Arugula
Mushroom Sauce
Parmesan Goat Cheese

Good to Know

Health snapshot per serving – 930 Calories, 25g Protein, 64g Fat, 67g Carbs.

Lightened Up Health snapshot per serving – 670 Calories, 45g Fat, 47g Carbs, using two-thirds of the pasta and sauce.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Mushrooms, Rigatoni, Arugula, Goat Cheese, Parmesan, Asiago, Cream, Olive Oil, Basil, Garlic, Black Pepper, Kosher Salt.

meez *meals*

1. **Get Organized**

Bring a large saucepan of water to boil.

2. **Cook the Rigatoni**

Add the **Rigatoni** to the boiling water with a pinch of salt and cook until al dente, about 8 to 12 minutes. Drain well and follow the instructions in Step 4.

3. **Sauté the Mushrooms and Arugula**

As soon as the pasta is cooking, heat 1 Tbsp olive oil in a large skillet over medium high heat. When the oil is hot, add the **Cremini Mushrooms** and cook until they begin to soften, about 3 minutes. Add the **Arugula** and cook until it wilts, about 2 additional minutes. Turn off the heat.

4. **Put It All Together**

Add the cooked and drained rigatoni, **Mushroom Sauce** and $\frac{3}{4}$ of the **Parmesan Goat Cheese** to skillet with the cooked mushrooms and arugula and turn the heat to low. Stir well until the goat cheese melts and everything is combined and warm, about a minute.

Transfer to serving bowls and top with dollops of the remaining cheese. Enjoy!

Instructions for two servings.

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