



# ROASTED PEPPER & MOZZ CAVATAPPI BAKE

with Crispy Panko & Chives

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Bell Pepper\*



¼ oz | ¼ oz  
Chives



4 oz | 8 oz  
Fresh Mozzarella  
Contains: Milk



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



6 oz | 12 oz  
Cavatappi Pasta  
Contains: Wheat



1 | 2  
Marinara Sauce



1 tsp | 2 tsp  
Chili Flakes



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP  
OR GIVE US A CALL AT (646) 846-3663.

\*The ingredient you received may be a different color.

### HELLO

## CAVATAPPI

A springy pasta shape, from the Italian word  
for "corkscrew"



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 810



# HELLO FRESH

## BUST OUT

- Medium pot
  - Baking sheet
  - Small bowl
  - Kosher salt
  - Black pepper
  - Olive oil (2 tsp | 4 tsp)
  - Butter (1 TBSP | 2 TBSP)
  - Strainer
  - Large pan
- Contains: Milk

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.



### 1 PREP

- Adjust rack to top position and preheat oven to 400 degrees. Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Halve **bell pepper** lengthwise; remove stem and seeds. Thinly slice **chives**. Tear **mozzarella** into bite-size pieces.



### 2 ROAST BELL PEPPER

- Rub each **bell pepper half** with a **drizzle of olive oil**; season with **salt** and **pepper**. Place on a baking sheet, cut sides down.
- Roast on top rack until softened and lightly charred, 20-25 minutes.



### 3 MIX PANKO

- Meanwhile, place **1 TBSP butter** (2 TBSP for 4 servings) in a small microwave-safe bowl; microwave until just melted, 30 seconds. Stir in **panko** and season with **salt**.



### 4 COOK PASTA

- Once water is boiling, add **cavatappi** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Drain and set aside.



### 5 SIMMER SAUCE

- While pasta cooks, heat a large, preferably ovenproof, pan over medium-high heat. Add **marinara**, **½ cup water** (¾ cup for 4 servings), **half the chives**, a **pinch of chili flakes**, and a **big pinch of salt**; stir to combine. Bring to a boil, then reduce heat to medium. Simmer until slightly thickened, 3-5 minutes.
- Turn off heat; stir in **cream cheese** until melted and combined. Season with **salt** and **pepper**.



### 6 FINISH PASTA & BAKE

- Once bell pepper is done roasting, remove from oven and let cool slightly. Transfer **bell pepper** to a cutting board, then thinly slice.
- Heat broiler to high. Stir sliced bell pepper and **drained cavatappi** into pan with **sauce**. If sauce seems too thick, add a **splash of water**. Season with **salt** and **pepper**. **TIP: If your pan isn't ovenproof, transfer mixture now to a baking dish.**
- Sprinkle **pasta mixture** with **mozzarella** and **panko**. Broil until cheese melts and panko is golden brown, 2-4 minutes. **(Watch carefully to avoid burning!)**



### 7 SERVE

- Sprinkle **pasta bake** with **remaining chives** and as much **remaining chili flakes** as you like. Serve family style or divide between plates.

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