



HALL OF FAME

PASTA PARMESAN

with Zucchini, Tuscan Herbs, and Marinara Sauce



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 840



Zucchini



Yellow Onion



Penne Pasta
(Contains: Wheat)



Marinara Sauce



Panko Breadcrumbs
(Contains: Wheat)



Fresh Mozzarella
(Contains: Milk)



Garlic



Tuscan Heat
Spice



Parmesan Cheese
(Contains: Milk)



Basil Oil

START STRONG

The secret to luxurious, silky sauce without any added cream? Pasta cooking water! The starch that the pasta releases while cooking helps emulsify sauce (aka makes it nice and smooth).

BUST OUT

- Large pot
- Strainer
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Zucchini 1 | 2
- Yellow Onion 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Fresh Mozzarella 4 oz | 8 oz
- Penne Pasta 6 oz | 12 oz
- Tuscan Heat Spice 1 TBSP | 2 TBSP
- Marinara Sauce 14 oz | 28 oz
- Parmesan Cheese ¼ Cup | ½ Cup
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Basil Oil 5 tsp | 10 tsp

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREP

Heat broiler to high or oven to 500 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Trim and dice **zucchini** into ¼-inch pieces. Halve, peel, and dice **onion**. Mince or grate **garlic**. Cut **mozzarella** into ½-inch cubes.



4 SIMMER SAUCE

Add **marinara sauce**, **penne**, remaining **Tuscan Heat Spice**, and **reserved pasta cooking water** to pan with **veggies**; stir to combine. Let simmer until warmed through, 3-4 minutes. Stir in half the **Parmesan**. Season with plenty of **salt** and **pepper**. **TIP:** If your pan is not ovenproof, transfer penne mixture to a baking dish at this point.

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2 COOK PASTA

Once water is boiling, add **penne** to pot. Cook until al dente, 9-11 minutes. Carefully scoop out and reserve ½ **cup pasta cooking water** (¾ cup for 4 servings), then drain.



5 TOP PASTA

In a small bowl, stir together **panko**, remaining **Parmesan**, and a drizzle of **olive oil**. Top **penne mixture** with **mozzarella**, then panko mixture.



3 COOK VEGGIES

Meanwhile, heat a large drizzle of **olive oil** in a large, preferably ovenproof, pan over medium-high heat. Add **zucchini** and cook, stirring, until just browned, 4-6 minutes. Stir in **onion**, **garlic**, and half the **Tuscan Heat Spice** (we'll use the rest later). Cook, stirring, until onion is softened, 3-5 minutes. Season with **salt** and **pepper**.



6 FINISH AND SERVE

Transfer **pasta** to top rack and broil or bake **pasta** until panko is golden brown and sauce is bubbly, 5-7 minutes. (**TIP:** Watch carefully to avoid burning.) Let cool slightly, then divide between plates or bowls. Drizzle with **basil oil** and serve.

FLAVOR BOOST

Have any leftover basil oil? Try using it as a finishing touch on pizza or as a dip for focaccia.

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