



HALL OF FAME

PASTA PARMESAN

with Bell Pepper, Tuscan Herbs & 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



Bell Pepper*



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

*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

START STRONG

The secret to luxuriously silky sauce? 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

- Bell Pepper 1 | 2
- Yellow Onion 1 | 1
- 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.

HelloFresh.com/Wine



1 PREP

Heat broiler to high. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Core, deseed, and dice **bell pepper**. Halve, peel, and dice **onion**. Mince or grate **garlic**. Cut **mozzarella** into ½-inch cubes.



2 COOK PASTA

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



3 COOK VEGGIES

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



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** (you'll use the rest later). Season with plenty of **salt** and **pepper**. **TIP:** If your pan is not ovenproof, transfer pasta now to a baking dish.



5 TOP PASTA

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



6 FINISH & SERVE

Transfer **pasta** to top rack and broil until panko is golden brown, sauce is bubbly, and cheese has melted, 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.

Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com | hello@hellofresh.com