



ZUCCHINI POMODORO PENNE BAKE

with Mozzarella & Herbed Ricotta



HELLO PENNE BAKE

A completely comforting layered casserole with pockets of creamy herbed ricotta nestled within

PREP: 10 MIN | **TOTAL: 45 MIN** | **CALORIES: 690**



Zucchini



Roma Tomato



Marinara Sauce



Ricotta Cheese
(Contains: Milk)



Chili Flakes



Yellow Onion



Penne Pasta
(Contains: Wheat)



Italian Seasoning



Mozzarella Cheese
(Contains: Milk)

START STRONG

In step 5, you'll use a tablespoon to add dollops of ricotta to your casserole. The trick to making this easier (aka not having to bang your spoon handle on the edge of the baking dish and accidentally splattering ricotta everywhere)? Use *two* spoons. You can use the rounded part of your second spoon to scrape ricotta out of your first. Dollop away!

BUST OUT

- Medium pot
- Baking dish
- Box grater
- Aluminum foil
- Strainer
- Kosher salt
- Large pan
- Black pepper
- Medium bowl
- Olive oil (2 tsp | 2 tsp)
- Sugar (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 1
- Roma Tomato 1 | 2
- Zucchini 1 | 2
- Penne Pasta 6 oz | 12 oz
- Marinara Sauce 14 oz | 28 oz
- Italian Seasoning 1 tsp | 2 tsp
- Ricotta Cheese 4 oz | 8 oz
- Mozzarella Cheese ½ Cup | 1 Cup
- Chili Flakes 1 tsp | 1 tsp



1 PREP

Adjust rack to top position and preheat oven to 450 degrees. Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.** Halve, peel, and dice half the **onion** (whole onion for 4 servings). Finely dice **tomato**. Trim **zucchini**, then grate on the largest holes of a box grater.



4 MIX RICOTTA

While sauce simmers, in a medium bowl, combine **ricotta**, remaining **Italian Seasoning**, and a drizzle of **olive oil**. Season with **salt** and **pepper**.



2 COOK PASTA

Once water is boiling, add **penne** to pot. Cook until almost al dente, 8 minutes (it'll finish cooking in step 6). Drain. Keep empty pot handy for step 5.



5 ASSEMBLE LAYERS

Add **penne**, **sauce**, and **1 TBSP butter** (2 TBSP for 4 servings) to pot used for pasta. Season with **salt** and **pepper**; stir to thoroughly combine. Spread out half the **pasta mixture** in an 8-by-8-inch baking dish. (For 4 servings, use a 9-by-13-inch baking dish.) Using a tablespoon, dollop pasta mixture with **herbed ricotta**. Top with remaining pasta mixture, then sprinkle with **mozzarella**.



3 MAKE SAUCE

Meanwhile, heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **diced onion**, **tomato**, and a pinch of **salt**. Cook, stirring occasionally, until onion is softened, 4-6 minutes. Stir in **marinara**, **zucchini**, half the **Italian Seasoning**, **¼ cup water** (½ cup for 4 servings), **1 tsp sugar** (2 tsp for 4), and a big pinch of **salt**. Bring to a simmer. Cook, stirring, 3 minutes more; turn off heat.



6 FINISH & SERVE

Cover baking dish with foil. (**TIP:** Coat inside of foil with nonstick spray first to prevent sticking.) Bake **pasta** on top rack for 10 minutes, then remove from oven; discard foil. Heat broiler to high. Broil on top rack until cheese is lightly browned, 4-5 minutes. Let cool slightly; top with **chili flakes** if desired. Divide between plates and serve.

SWEET DREAMS

Ricotta can go savory or sweet! Mix it with a squeeze of lemon juice, spread it on toast, and drizzle with honey for breakfast.



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