



ZUCCHINI POMODORO PENNE BAKE

with Mozzarella & Herbed Ricotta

HALL OF FAME

INGREDIENTS

2 PERSON | 4 PERSON



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 | COOK: 45 MIN | CALORIES: 770



SAY CHEESE

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

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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 **½ cup ricotta (1 cup for 4 servings)**, **½ tsp Italian Seasoning (1 tsp for 4)**, and a **drizzle of olive oil**. (Use the rest of the Italian Seasoning as you like.) 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 penne. Keep empty pot handy for step 5.



5 ASSEMBLE LAYERS

- Add drained **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, 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**, **½ tsp Italian Seasoning (1 tsp for 4 servings)**, **¼ cup water (½ cup for 4)**, **1 tsp sugar (2 tsp for 4)**, and a **big pinch of salt**. (You'll use more Italian Seasoning in the next step.) 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 until cheese is lightly browned, 4-5 minutes. **TIP: Watch carefully to avoid burning.**
- Let cool slightly; top with **chili flakes** if desired. Divide between plates and serve.