



Caprese Pasta with Fresh Mozzarella and Roasted Mediterranean Veggies

Veggie

30 Minutes



Fresh Mozzarella



Rigatoni



Zucchini



Red Onion, chopped



Grape Tomatoes



Crushed Tomatoes



Basil Pesto



Parmesan Cheese, shredded



Balsamic Glaze



Mediterranean Spice Blend

HELLO CAPRESE

A simple Italian side salad, made of fresh mozzarella, tomatoes, and sweet basil!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

Baking sheet, measuring spoons, strainer, small bowl, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Fresh Mozzarella	125 g	250 g
Rigatoni	170 g	340 g
Zucchini	200 g	400 g
Red Onion, chopped	56 g	113 g
Grape Tomatoes	113 g	227 g
Crushed Tomatoes	370 ml	740 ml
Basil Pesto	¼ cup	½ cup
Parmesan Cheese, shredded	¼ cup	½ cup
Balsamic Glaze	2 tbsp	4 tbsp
Mediterranean Spice Blend	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

—
You may receive an equivalent ingredient substitution for this recipe. Follow the instructions with the ingredients received. Thank you for your understanding and happy cooking!

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1

Prep
Add **10 cups water** and **2 tsp salt** in a large pot (use same for 4ppl). Cover and bring to a boil over high heat. Cut the **zucchini** into ½-inch thick rounds. Cut **mozzarella** into ½-inch pieces. Stir together **mozzarella** and **pesto** in a small bowl. Season with **salt** and **pepper**.



2

Cook rigatoni
Add **rigatoni** to the pot of **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. When **rigatoni** is tender, reserve **¼ cup pasta water** (dbl for 4ppl), then drain and return to the same pot. Set aside.



3

Roast veggies
Toss **zucchini** with **grape tomatoes**, **half the Mediterranean spice blend** and **1 tbsp oil** (dbl for 4ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven until tender, 10-12 min.



4

Make sauce
Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then **onions** and **remaining Mediterranean spice blend**. Cook, stirring occasionally, until **onions** soften, 3-4 min. Add **crushed tomatoes** and **half the balsamic glaze**. Cook, stirring occasionally, until **sauce** is slightly reduced, 7-8 min.



5

Finish pasta
Stir **sauce**, **reserved pasta water**, **roasted veggies** and **Parmesan** into the large pot with **rigatoni**. Season with **salt** and **pepper**.



6

Finish & serve
Divide **pasta** between plates. Top with **marinated mozzarella**. Drizzle with **remaining balsamic glaze**.

Dinner Solved!