



ROASTED PEPPER CAVATAPPI MILANO

with Fresh Mozzarella & Basil

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



¼ Cup | ½ Cup
Panko Breadcrumbs
Contains: Wheat



4 oz | 8 oz
Fresh Mozzarella
Contains: Milk



6 oz | 12 oz
Cavatappi Pasta
Contains: Wheat



14 oz | 28 oz
Marinara Sauce



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



1 tsp | 2 tsp
Chili Flakes



½ oz | 1 oz
Basil

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

HELLO

CAVATAPPI MILANO

One bite of this pasta—bursting with fresh mozz, aromatic basil, and sweet roasted bell pepper—will transport your taste buds to northern Italy.



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 720

HEAD START

When salting your pasta cooking water, don't be shy—you'll want to add a few big pinches until it tastes almost as salty as the sea! This will help infuse the cavatappi with enough seasoning (aka flavor) to complement the sauce.

BUST OUT

- Medium pot
- Baking sheet
- Small bowl
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 400 degrees. Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.**
- Halve **bell pepper** lengthwise; remove stem and seeds. Pick **basil leaves** from stems; roughly chop or tear leaves. Tear **mozzarella** into bite-size pieces.



2 ROAST BELL PEPPER

- Toss **bell pepper halves** on a baking sheet with a drizzle of **olive oil** each; season with **salt** and **pepper**. Arrange cut sides down. Roast until softened and lightly charred, 20-25 minutes.
- Remove from oven and let cool slightly. Transfer to a cutting board, then thinly slice.
- Heat broiler to high.



3 MIX PANKO

- While bell pepper roasts, add **1 TBSP butter** to a small microwave-safe bowl; microwave until just melted, 30 seconds. Stir in **panko** and **salt**.
- **4 SERVINGS: Use 2 TBSP butter.**



4 COOK PASTA

- Once water is boiling, add **cavatappi** to pot. Cook until al dente, 9-11 minutes. Drain and set aside.



5 SIMMER SAUCE

- While pasta cooks, heat a large, preferably ovenproof, pan over medium-high heat. Add **marinara**, $\frac{1}{2}$ **cup water**, half the **basil**, a pinch of **chili flakes**, and a big pinch of **salt**; stir to combine. Bring to a boil, then reduce heat to medium. Simmer until slightly thickened, 3-5 minutes.
- Turn off heat and stir in **cream cheese** until melted. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Stir sliced **bell pepper** and **cavatappi** into **sauce**. If needed, add more water a splash at a time until pasta is thoroughly coated in sauce. Season with **salt** and **pepper**. Sprinkle with **mozzarella** and **panko**.
- Broil on top rack until cheese has melted and panko is golden brown, 2-4 minutes.
- Sprinkle with remaining **basil** and more **chili flakes** if desired. Serve.
- **TIP: If your pan isn't ovenproof, transfer mixture to a baking dish before sprinkling with mozzarella and panko.**