



CREAMY SUN-DRIED TOMATO AND SPINACH PENNE

with Marinated Mozzarella and Garlic Ciabatta



HELLO

MOZZA MARINADE

Mozzarella gets a dose of fresh flavour with this DIY herb oil!

TIME: 30 MIN



Penne



Fresh Mozzarella



Sun-Dried Tomato Pesto



Ciabatta Bun



Baby Spinach



Garlic



Red Onion, chopped



Parmesan Cheese



Italian Seasoning



Roma Tomato



Tomato Paste

BUST OUT

- Large Pot
- Strainer
- Garlic Press
- Measuring Cups
- Medium Bowl
- Large Non-Stick Pan
- Baking Sheet
- Salt and Pepper
- Measuring Spoons
- Olive or Canola Oil

INGREDIENTS

2-person | 4-person

- Penne 1 170 g | 340 g
- Fresh Mozzarella 2 125 g | 250 g
- Sun-Dried Tomato Pesto 2,5 ½ cup | ¾ cup
- Ciabatta Bun 1 1 | 2
- Baby Spinach 113 g | 227 g
- Garlic 6 g | 12 g
- Red Onion, chopped 56 g | 113 g
- Parmesan Cheese 2 ¼ cup | ½ cup
- Italian Seasoning 9 1 tbsp | 2 tbsp
- Roma Tomato 80 g | 160 g
- Tomato Paste 2 tbsp | 4 tbsp

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Fish/Poisson
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.



START STRONG

Preheat your broiler to **high** (to broil garlic ciabatta). Start prepping when the oven comes up to temperature!



1 PREP Wash and dry all produce.* In a large pot, add **10 cups water** and **2 tsp salt**. (NOTE: Use same for 4 ppl.) Cover and bring to a boil over high heat. While water boils, roughly chop **tomato**. Cut **mozzarella** into ½-inch pieces, then season with **salt** and **pepper**. Peel, then mince or grate **garlic**.



4 TOAST CIABATTA While **aromatics** cook, halve **buns**. On a baking sheet, arrange cut-side up and divide **mozzarella-oil mixture** between each. Broil in **middle** of oven, until golden-brown and **mozzarella** melts, 2-3 min. (TIP: Keep an eye on your bun so that it does not burn!)



2 COOK PENNE To the **boiling water**, add **penne**. Cook, stirring occasionally, until tender, 10-12 min. Meanwhile, in a medium bowl, stir together **half the garlic**, **half the Italian seasoning** and **2 tbsp oil** (dbl for 4 ppl). Add **mozzarella pieces** and gently stir to coat. Season with **salt** and **pepper**. Set aside. When **penne** is tender, reserve **½ cup pasta water** (dbl for 4 ppl). Drain **penne** then return to the same pot, off heat.



5 ASSEMBLE PASTA To the **penne**, add **pesto mixture**, **spinach**, **tomato**, **reserved pasta water** and **half the Parmesan**. Stir together, until **spinach** wilts and **sauce** comes together, 1-2 min.



3 COOK AROMATICS Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring often, until softened, 3-4 min. Add **tomato paste**, **remaining Italian seasoning** and **remaining garlic**. Cook, stirring often, until fragrant, 1-2 min. Stir in **pesto**, then remove from the heat.



6 FINISH AND SERVE Cut **garlic-mozzarella ciabatta** in half. Divide **pasta** between plates and sprinkle over **remaining Parmesan**. Serve with **ciabatta halves**.

PENNE

The shape of this pasta is perfect for capturing and holding the creamy sun-dried tomato sauce!