



PASTA PARMESAN

with Zucchini, Tuscan Herbs & Marinara Sauce



HELLO BASIL OIL

A drizzle of herb-infused oil is the perfect way to finish this pasta.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 830**



Zucchini



Yellow Onion



Penne Pasta
(Contains: Wheat)



Marinara Sauce



Panko Breadcrumbs
(Contains: Wheat)



Fresh Mozzarella
(Contains: Milk)



Garlic



Tuscan Heat
Spice



Parmesan Cheese
(Contains: Milk)



Basil Oil

START STRONG

If you want to check if your penne is *al dente*, Italian for “to the tooth,” give one a taste! It should have a slightly undercooked bite at the center. The pasta will finish as it simmers in the marinara and reach tender, chewy perfection by the time you’re ready to eat.

BUST OUT

- Large pot
- Strainer
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Zucchini 1 | 2
- Yellow Onion 1 | 1
- Garlic 1 Clove | 2 Cloves
- Fresh Mozzarella 4 oz | 8 oz
- Penne Pasta 6 oz | 12 oz
- Tuscan Heat Spice 1 TBSP | 2 TBSP
- Marinara Sauce 14 oz | 28 oz
- Parmesan Cheese ¼ Cup | ½ Cup
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Basil Oil 5 tsp | 10 tsp



1 PREP

Adjust oven rack to top position and heat broiler to high. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Trim and dice **zucchini** into ¼-inch pieces. Halve, peel, and dice **onion**. Peel and mince or grate **garlic**. Cut **mozzarella** into ½-inch cubes.



2 COOK PASTA

Once water is boiling, add **penne** to pot. Cook until *al dente*, 9-11 minutes. Reserve **½ cup pasta cooking water** (¾ cup for 4 servings), then drain.



3 COOK VEGGIES

While pasta cooks, heat a large drizzle of **olive oil** in a large, preferably ovenproof, pan over medium-high heat. Add **zucchini** and cook, stirring, until just browned, 4-6 minutes. Stir in **onion, garlic,** and half the **Tuscan Heat Spice** (you’ll use the rest in the next step). Cook, stirring, until onion is softened, 3-5 minutes. Season with **salt** and **pepper**.



4 SIMMER SAUCE

Add **marinara sauce, penne,** remaining **Tuscan Heat Spice,** and reserved **pasta cooking water** to pan with **veggies**; stir to combine. Simmer until warmed through, 3-4 minutes. Stir in half the **Parmesan** (you’ll use the rest in the next step). Season with plenty of **salt** and **pepper**. Remove pan from heat. **TIP:** If your pan is not ovenproof, transfer pasta now to a baking dish.



5 TOP PASTA

In a small bowl, stir together **panko,** remaining **Parmesan,** and a drizzle of **olive oil**. Top **pasta** with **mozzarella,** then **panko mixture**.



6 FINISH & SERVE

Broil **pasta** on top rack until panko is golden brown, sauce is bubbly, and cheese has melted, 5-7 minutes. (**TIP:** Watch carefully to avoid burning.) Let cool slightly, then divide between plates or bowls. Drizzle with **basil oil** and serve.

SAY CHEESE

Try making the mozzarella panko topping again as a decadent crust for baked mac 'n' cheese.

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