



ROASTED PEPPER CAVATAPPI MILANO

with Fresh Mozzarella, Crispy Panko & Basil

HALL OF FAME

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!

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Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!



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 on top rack 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**, **½ cup water**, half the **chopped 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 **chopped basil** and more **chili flakes** if desired. Divide between plates and serve.
- **TIP: If your pan isn't ovenproof, transfer mixture to a baking dish before sprinkling with mozzarella and panko. When broiling, watch carefully to avoid burning.**