



# Roasted Veggie Pasta

with Herby Fresh Mozzarella

Veggie

30 Minutes



Fusilli



Shrimp



Fresh Mozzarella



Parmesan Cheese, shredded



Crushed Tomatoes with Garlic and Onion



Sweet Bell Pepper



Baby Spinach



Garlic, cloves



Parsley



Zucchini



Italian Seasoning

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to add shrimp, simply follow the instructions on the back of this card and you're set. Happy cooking!

HELLO FRESH MOZZARELLA

*Delicate and creamy, fresh mozzarella creates that cheese-pull we all love!*

## Start here

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

## Bust out

Baking sheet, colander, measuring spoons, small bowl, measuring cups, large pot, large non-stick pan, 8x8-inch baking dish, paper towels

## Ingredients

	2 Person	4 Person
Fusilli	170 g	340 g
Shrimp	285 g	570 g
Fresh Mozzarella	125 g	250 g
Parmesan Cheese, shredded	½ cup	1 cup
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Sweet Bell Pepper	160 g	320 g
Baby Spinach	56 g	113 g
Garlic, cloves	1	2
Parsley	7 g	14 g
Zucchini	200 g	400 g
Italian Seasoning	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

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### Prep and marinate mozzarella

- Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Cut **zucchini** in half lengthwise, then into ½-inch half-moons.
- Roughly chop **parsley**.
- Peel, then mince or grate **garlic**.
- Cut or tear **mozzarella** into ½-inch pieces. Pat dry with paper towels.
- Add **mozzarella, garlic, half the parsley** and **¼ tsp salt** (dbl for 4 ppl) to a small bowl. Season with **pepper**, then toss to coat.



### Make sauce

- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **remaining Italian Seasoning**. Cook, stirring often, until fragrant, 30 sec.
- Add **crushed tomatoes** and **½ tsp sugar** (dbl for 4 ppl). Reduce heat to medium and cook, stirring occasionally, until **sauce** reduces slightly, 6-8 min.
- When **veggies** are done roasting, turn the oven to high broil.



### Roast veggies

- Add **peppers, zucchini, half the Italian Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to combine.
- Roast **veggies** in the **middle** of the oven, stirring halfway through, until tender, 16-18 min.



### Assemble and broil pasta

- Add **sauce, spinach, roasted veggies** and **reserved pasta water** to the pot with **fusilli**. Season with **salt** and **pepper**, then toss to combine until **spinach** wilts, 1 min.
- Transfer **pasta** to a lightly-oiled, 8x8-inch baking dish (9x13-inch for 4 ppl).
- Top **pasta** with **marinated mozzarella** and **Parmesan**.
- Broil in the **middle** of the oven until **cheese** melts and begins to brown, 4-5 min.



### Cook fusilli

- Meanwhile, add **fusilli** to the pot of **boiling water**. Cook uncovered, stirring occasionally, until tender, 9-11 min.
- Reserve **½ cup pasta water** (dbl for 4 ppl), then drain and return **fusilli** to the same pot, off heat.

If you've opted to add **shrimp**, while **fusilli** cooks, using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.\*\* Remove from heat, then transfer **shrimp** to a plate. Use the same pan to make **sauce** in step 4.



### Finish and serve

- Divide **roasted veggie pasta** between plates.
- Sprinkle **remaining parsley** over top.

Top **pasta** with **shrimp**.

## Dinner Solved!