



Roasted Veggie Pasta

with Herby Fresh Mozzarella

Veggie

35 Minutes



Fusilli



Fresh Mozzarella



Parmesan Cheese, shredded



Crushed Tomatoes with Garlic and Onion



Sweet Bell Pepper



Baby Spinach



Garlic, cloves



Parsley



Zucchini



Italian Seasoning



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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
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
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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.

Contact

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Prep and roast veggies

- 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.
- Halve **zucchini** lengthwise, then cut into ½-inch half-moons.
- 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, 12-14 min.



Make sauce

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



Finish prep and marinate mozzarella

- Meanwhile, 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.



Assemble and broil pasta

- Add **sauce, spinach, roasted veggies** and **half the reserved pasta water** to the pot with **fusilli**. Season with **salt and pepper**, then toss to combine until **spinach** wilts, 1 min. (**TIP:** For a lighter sauce consistency, add more reserved pasta water, 1-2 tbsp at a time, if desired.)
- Transfer **pasta** to a lightly-oiled, 8x8-inch baking dish (9x13-inch for 4 ppl).
- Top with **marinated mozzarella** and **Parmesan**.
- Broil in the **middle** of the oven until **cheese** melts and begins to brown, 4-5 min.



Cook fusilli

- Add **fusilli** to the **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.



Finish and serve

- Let **roasted veggie pasta** stand for 5 min, then divide between plates.
- Sprinkle **remaining parsley** over top.

Dinner Solved!