













Sun-Dried Tomato Pesto and Spinach Penne

with Marinated Mozzarella and Garlic Ciabatta

Veggie

30 Minutes



-  Penne
-  Fresh Mozzarella
-  Ciabatta Roll
-  Sun-Dried Tomato Pesto
-  Baby Spinach
-  Roma Tomato
-  Garlic
-  Onion, chopped
-  Parmesan Cheese, shredded
-  Italian Seasoning
-  Tomato Sauce Base
-  Walnuts, chopped

HELLO MOZZA MARINADE

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

Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, measuring spoons, colander, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Penne	170 g	340 g
Fresh Mozzarella	125 g	250 g
Ciabatta Roll	1	2
Sun-Dried Tomato Pesto	¼ cup	½ cup
Baby Spinach	113 g	227 g
Roma Tomato	80 g	160 g
Garlic	6 g	12 g
Onion, chopped	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Italian Seasoning	1 tbsp	2 tbsp
Tomato Sauce Base	2 tbsp	4 tbsp
Walnuts, chopped	28 g	56 g
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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

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. While **water** comes to a boil, cut **tomato** into ½-inch pieces. Cut **mozzarella** into ½-inch pieces, then season with **salt** and **pepper**. Peel, then mince or grate **garlic**.



Make sauce

While **penne** cooks, heat the same pan (from step 2) over medium. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring often, until softened, 3-4 min. Add **tomato sauce base, tomatoes, half the garlic** and **2 tsp Italian Seasoning** (dbl for 4 ppl). Cook, stirring often, until fragrant, 1-2 min. Stir in **pesto**, then remove from heat.



Toast walnuts

Heat a large non-stick pan over medium heat. When hot, add **walnuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a plate.



Toast ciabatta

Add **remaining garlic, remaining Italian Seasoning** and **2 tbsp oil** (dbl for 4 ppl) to a medium bowl. Add **mozzarella pieces**, then season with **salt** and **pepper**. Gently stir to coat. Arrange **ciabatta** on a baking sheet, cut-side up, then top with **marinated mozzarella**. Broil in the **middle** of the oven, until **ciabatta** are golden-brown and **cheese** is melted, 2-3 min. (**TIP:** Keep your eye on them so they don't burn!)



Cook penne

While **walnuts** toast, add **penne** to the **boiling water**. Cook, uncovered, stirring occasionally, until tender, 10-12 min. Reserve **¼ cup pasta water** (dbl for 4 ppl), then strain and return **penne** to the same pot, off heat.



Finish and serve

Add **sauce, spinach, reserved pasta water** and **half the Parmesan** to the large pot with **penne**. Stir until **spinach** wilts, 1-2 min. Cut **garlic ciabatta** into triangles. Divide **pasta** between plates and sprinkle **walnuts** and **remaining Parmesan** over top. Serve **garlic ciabatta** alongside.

Dinner Solved!