



# Sun-Dried Tomato Pesto and Spinach Penne

## with Marinated Mozzarella and Garlic Ciabatta

Veggie Optional Spice 30 Minutes



**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!

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Penne
- 

Shrimp
- 

Fresh Mozzarella
- 

Ciabatta Roll
- 

Sun-Dried Tomato Pesto
- 

Baby Spinach
- 

Shallot
- 

Parmesan Cheese, shredded
- 

Italian Seasoning
- 

Tomato Sauce Base
- 

Chili Flakes
- 

Balsamic Glaze
- 

Garlic, cloves

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

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

### Garlic Guide for Step 4 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Extra: 1 tsp

## Bust out

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

## Ingredients

	2 Person	4 Person
Penne	170 g	340 g
Shrimp	285 g	570 g
Fresh Mozzarella	125 g	250 g
Ciabatta Roll	1	2
Sun-Dried Tomato Pesto	¼ cup	½ cup
Baby Spinach	56 g	113 g
Shallot	50 g	100 g
Parmesan Cheese, shredded	¼ cup	½ cup
Italian Seasoning	1 tbsp	2 tbsp
Tomato Sauce Base	2 tbsp	4 tbsp
Chili Flakes 🌶️	1 tsp	2 tsp
Balsamic Glaze	1 tbsp	2 tbsp
Garlic, cloves	2	4
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.*

## Contact

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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.
- Meanwhile, peel, then cut **shallot** into ¼-inch pieces.
- Roughly chop **spinach**.
- Cut **mozzarella** into ½-inch pieces.
- Peel, then mince or grate **garlic**.

If you've opted to add **shrimp**, using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.



## Marinate mozzarella and toast garlic ciabatta

- Add **2 tbsp oil** (dbl for 4 ppl), **remaining Italian Seasoning** and **¼ tsp garlic** to a medium bowl. (**NOTE:** Reference garlic guide.) Add **mozzarella**. Season with **salt** and **pepper**, then gently stir to coat.
- Halve **ciabatta**. Arrange **ciabatta** on an unlined baking sheet, cut-side up, then top with **half the mozzarella**.
- Toast in the **middle** of the oven until **cheese** melts, 3-4 min. (**TIP:** Keep an eye ciabatta so they don't burn!)



## Cook penne

- 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 drain and return **penne** to the same pot, off heat.

Add **shrimp** and **½ tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Bake in the **middle** of the oven until **shrimp** just turn pink, 5-6 min.\*\*



## Finish penne

- Add **sauce**, **reserved pasta water**, **sun-dried tomato pesto** and **half the Parmesan** to the pot with **penne**.
- Season with **salt** and **pepper**, to taste, then stir to coat, 1-2 min.

Add **shrimp** and **any liquid** from the baking sheet to the pot with **penne** before stirring.



## Make sauce

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shallots**. Cook, stirring often, until softened, 2-3 min.
- Add **tomato sauce base**, **spinach**, **half the garlic** and **2 tsp Italian Seasoning** (dbl for 4 ppl). Cook, stirring often, until fragrant, 1-2 min.



## Finish and serve

- Cut **garlic ciabatta** into triangles.
- Divide **penne** between plates. Top with **remaining mozzarella**.
- Drizzle **balsamic glaze** over top.
- Sprinkle with **remaining Parmesan** and **chili flakes**, if desired.
- Serve **garlic ciabatta** alongside.

## Dinner Solved!