



VEGGIE PENNE BAKE

with Herbed Ricotta & Mozzarella



HELLO BAKED ZITI

A completely comforting casserole layered with pockets of creamy herbed ricotta nestled within

PREP: 10 MIN | **TOTAL: 45 MIN** | **CALORIES: 690**



Zucchini



Roma Tomato



Marinara Sauce



Ricotta Cheese
(Contains: Milk)



Chili Flakes



Yellow Onion



Penne Pasta
(Contains: Wheat)



Italian Seasoning



Mozzarella Cheese
(Contains: Milk)

START STRONG

In step 5, you'll be using a tablespoon to add dollops of ricotta to your casserole. The trick to making this even easier—aka not having to bang your spoon handle on the edge of the baking dish and accidentally splattering ricotta everywhere? Use TWO spoons. You can use the rounded part of your second spoon to scrape ricotta out of your first. Dollop away!

BUST OUT

- Medium pot
- Baking dish
- Box grater
- Aluminum foil
- Strainer
- Kosher salt
- Large pan
- Black pepper
- Medium bowl
- Olive oil (2 tsp | 2 tsp)
- Sugar (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Zucchini 1 | 2
- Yellow Onion 1 | 1
- Roma Tomato 1 | 2
- Penne Pasta 6 oz | 12 oz
- Marinara Sauce 14 oz | 28 oz
- Italian Seasoning 1 tsp | 2 tsp
- Ricotta Cheese 4 oz | 8 oz
- Mozzarella Cheese ½ Cup | 1 Cup
- Chili Flakes 1 tsp | 1 tsp



1 PREP

Adjust rack to top position and preheat oven to 450 degrees. Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.** Trim **zucchini**, then grate on the largest holes of a box grater. Halve, peel, and dice half the **onion** (save remaining for another use; dice whole onion for 4 servings). Finely dice **tomato**.



4 MIX RICOTTA

While sauce simmers, in a medium bowl, combine **ricotta**, remaining **Italian Seasoning**, and a drizzle of **olive oil**. Season with **salt** and **pepper**.



2 COOK PASTA

Once water is boiling, add **penne** to pot. Cook until almost al dente, 8 minutes. Drain. Reserve empty pot for use in step 5.



5 ASSEMBLE LAYERS

Add **penne**, **sauce**, and **1 TBSP butter** (2 TBSP for 4 servings) to pot used for pasta. Season with **salt** and **pepper**; stir to thoroughly combine. Spread out half the **pasta mixture** in an 8-by-8-inch baking dish. (For 4 servings, use a 9-by-13-inch baking dish.) Using a tablespoon, dollop pasta mixture with **seasoned ricotta**. Top with remaining pasta mixture, then sprinkle with **mozzarella**.



3 MAKE SAUCE

Meanwhile, heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **onion**, **tomato**, and a pinch of **salt**. Cook, stirring occasionally, until onion is softened, 4-6 minutes. Stir in **marinara**, **grated zucchini**, half the **Italian Seasoning** (you'll use the rest later), **¼ cup water** (½ cup for 4 servings), **1 tsp sugar** (2 tsp for 4), and a large pinch of **salt**. Bring to a simmer. Cook 2-4 minutes more, then turn off heat.



6 FINISH & SERVE

Cover baking dish with foil. (**TIP:** Spray inside of foil with nonstick spray first to prevent sticking.) Bake on top rack for 10 minutes, then remove from oven; discard foil. Heat broiler to high. Broil until **cheese** is lightly browned, 4-5 minutes. Let cool slightly, then top with **chili flakes** if desired. Divide **pasta** between plates and serve.

SWEET DREAMS

Ricotta can go savory or sweet! Try mixing it with a squeeze of lemon juice and spreading it on toast with a drizzle of honey for breakfast.



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