



INGREDIENTS

4 PERSON | 8 PERSON



5 oz | 10 oz
Spinach



12 oz | 24 oz
Penne Pasta
Contains: Wheat



27.52 oz | 55.04 oz
Crushed Tomatoes



4 | 8
Veggie Stock
Concentrates



2 TBSP | 4 TBSP
Italian Seasoning



2 tsp | 4 tsp
Garlic Powder



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



1 Cup | 2 Cups
Italian Cheese
Blend
Contains: Milk



2 TBSP | 4 TBSP
Garlic Herb
Butter
Contains: Milk



½ Cup | 1 Cup
Panko
Breadcrumbs
Contains: Wheat



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



1 tsp | 2 tsp
Chili Flakes



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

GARLIC HERB BUTTER

Butter that's blended with garlic and a garden's worth of herbs adds a luxurious touch.

TRIPLE CHEESE SPINACH PENNE BAKE

with Garlic Herb Panko & Parmesan

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



**FAMILY
DINNER**

Bring the gang together
over a wholesome meal
everyone will love.

PREP: 5 MIN | COOK: 40 MIN | CALORIES: 720



2X FLAVOR SAVOR

Refrigerate any leftover penne bake in an airtight container; transfer to a microwave-safe plate and reheat in the microwave until warmed through, 2-3 minutes.

BUST OUT

- Large pot
- Aluminum foil
- Strainer
- Medium pan
- Baking dish
- Small bowl
- Kosher salt
- Black pepper
- Nonstick cooking spray
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees.
- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Roughly chop **spinach**.



2 COOK PASTA & SPINACH

- Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until almost al dente, 8 minutes. **(For 8 servings, divide between two large pots or cook in batches.)**
- Stir **spinach** into pot and continue to cook until spinach is wilted and pasta is al dente, 1-2 minutes more. Reserve **1 cup pasta cooking water**, then drain.
- While pasta cooks, coat an 8-by-8-inch baking dish (9-by-13-inch baking dish for 8) with **nonstick cooking spray**.



3 COOK SAUCE & MIX PASTA

- Heat pot used for pasta and spinach over medium-high heat. Add **crushed tomatoes, stock concentrates, Italian Seasoning, garlic powder, ¼ cup reserved pasta cooking water**, and **2 TBSP plain butter** (½ cup pasta cooking water and 4 TBSP plain butter for 8 servings). Cook, stirring constantly, until butter is melted and everything is thoroughly combined, 1-2 minutes.
- Remove from heat and add **drained penne and spinach, mozzarella, and Italian cheese blend**; stir until everything is coated in **sauce**. Taste and season with **salt** and **pepper** if desired.



4 BAKE PASTA MIXTURE

- Transfer **pasta mixture** to prepared baking dish. Coat a large piece of aluminum foil with **nonstick cooking spray**; cover baking dish with foil, coated side down.
- Bake on top rack until sauce is bubbling, 13-15 minutes. **TIP: Careful when lifting the foil to check on the penne bake—steam may escape!**



5 TOAST PANKO

- Meanwhile, melt **garlic herb butter** in a medium pan over medium heat. Add **panko** and cook, stirring constantly, until golden brown, 3-4 minutes.
- Transfer **garlic herb panko** to a small bowl and set aside until ready to serve.



6 FINISH & SERVE

- When **penne bake** is done baking, let cool for 5 minutes.
- Top with **garlic herb panko, Parmesan**, and as many **chili flakes** as you like. Divide between plates or serve family style directly from baking dish.