



# CHARRED ZUCCHINI OVER BRUSCHETTA SPAGHETTI

with Balsamic Drizzle & Parmesan

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Zucchini



3 Cloves | 6 Cloves  
Garlic



1 | 2  
Tomato



¼ oz | ½ oz  
Parsley



1 | 2  
Red Onion



1 | 2  
Green Bell Pepper



6 oz | 12 oz  
Spaghetti  
Contains: Wheat



1 TBSP | 2 TBSP  
Italian Seasoning



4 TBSP | 8 TBSP  
Cream Cheese  
Contains: Milk



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



5 tsp | 10 tsp  
Balsamic Glaze



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

### TECHNIQUE: KNIFE SKILLS

Slice thin crosshatches over the zucchini's cut sides to allow salt (and then heat) to penetrate. The reward? Extra flavor and crispness!



PREP: 15 MIN | COOK: 45 MIN | CALORIES: 840



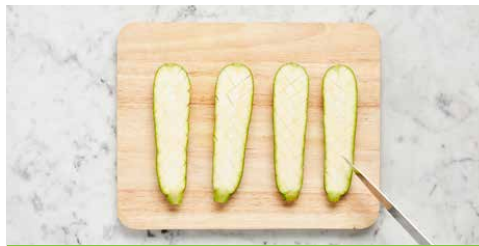


## ZUCCHINI 101

You'll use three techniques here for perfectly cooked squash: crosshatching with the tip of a sharp knife to increase surface area; salting the flesh to draw out excess moisture (then blotting it off); and cooking over high heat for a short duration for quick browning.

## BUST OUT

- Large pot
  - Strainer
  - Small bowl
  - Whisk
  - Paper towels
  - Large pan
  - Baking sheet
  - Aluminum foil
  - Medium bowl
  - Kosher salt
  - Black pepper
  - Olive oil (4 tsp | 7 tsp)
  - Cooking oil (2 tsp | 2 tsp)
  - Butter (3 TBSP | 6 TBSP)
- Contains: Milk



### 1 START PREP

- Adjust rack to middle position and preheat oven to 425 degrees. Bring a large pot of salted water to a boil. Wash and dry produce.
- Halve zucchini lengthwise. Arrange zucchini halves, cut sides up, on a clean work surface. Make 1/2-inch-deep cuts on a diagonal into zucchini halves, spacing them 1/2 inch apart. Repeat with knife angled in opposite direction to form X-shaped cuts.
- Generously season cut sides with salt. Set aside until ready to use in Step 4.



### 2 FINISH PREP

- Meanwhile, peel and mince garlic. Dice tomato into 1/2-inch pieces. Halve, peel, and thinly slice onion; finely chop a few slices until you have 1 TBSP. Roughly chop parsley. Halve, core, and thinly slice bell pepper into strips.



### 3 COOK PASTA & SEASON OIL

- Once water is boiling, add spaghetti to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve 3/4 cup pasta cooking water (1 1/2 cups for 4 servings), then drain. Keep empty pot handy for Step 6.
- While pasta cooks, in a small bowl, whisk together half the Italian Seasoning (you'll use the rest later), 1 TBSP olive oil, and 1 tsp garlic (2 TBSP olive oil and 2 tsp garlic for 4). Season lightly with salt and pepper.



### 4 SEAR & ROAST ZUCCHINI

- Pat zucchini dry with paper towels (do not rinse!). Heat a large drizzle of oil in a large pan over medium-high heat. Once oil is hot, carefully add zucchini, cut sides down. Sear, undisturbed, until zucchini is browned and beginning to soften, 5-6 minutes.
- Transfer zucchini to a baking sheet, cut sides up. Brush tops of zucchini with garlic oil and tent with foil.
- Roast on middle rack until tender, 13-15 minutes.



### 5 MAKE BRUSCHETTA

- While zucchini roasts, in a medium bowl, combine tomato, chopped onion, half the parsley, and a drizzle of olive oil. Season with salt and pepper. Stir to combine.



### 6 MAKE SAUCE & TOSS PASTA

- Melt 3 TBSP butter (6 TBSP for 4 servings) in pot used for pasta over medium-high heat. Add bell pepper and sliced onion. Cook until bell pepper is lightly browned and onion is slightly softened, 5-7 minutes.
- Reduce heat to medium. Add remaining garlic and remaining Italian Seasoning. Stir in cream cheese, half the Parmesan, and 1/2 cup reserved pasta cooking water (3/4 cup for 4) until combined and slightly thickened, 1-2 minutes.
- Turn off heat; add drained spaghetti to sauce; toss to coat. (TIP: If needed, stir in more reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.) Season with salt and pepper.



### 7 FINISH & SERVE

- Halve roasted zucchini widthwise.
- Divide pasta between plates. Top with zucchini and bruschetta; drizzle with as much balsamic glaze as you like. Sprinkle with remaining Parmesan, remaining parsley, and chili flakes to taste. Serve.