



ZUCCHINI POMODORO PENNE BAKE

with Mozzarella & Herbed Ricotta

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Onion



1 | 2
Tomato



1 | 2
Zucchini



6 oz | 12 oz
Penne Pasta
Contains: Wheat



1 | 2
Marinara Sauce



1 TBSP | 1 TBSP
Italian Seasoning



4 oz | 8 oz
Ricotta Cheese
Contains: Milk



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



1 tsp | 1 tsp
Chili Flakes



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

*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Ground Beef**

Calories: 1150



9 oz | 18 oz
Italian Chicken Sausage Mix

Calories: 1030



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 770



HELLO



PENNE BAKE

A comforting layered casserole with pockets of creamy herbed ricotta

SAY CHEESE

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

BUST OUT

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

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

(646) 846-3663 | [HelloFresh.com](https://www.hellofresh.com)



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 produce.**
- Halve, peel, and dice **half the onion (whole onion for 4 servings)**. Finely dice **tomato**. Trim **zucchini**, then grate on the largest holes of a box grater.




4 MIX RICOTTA

- While sauce simmers, in a medium bowl, combine **ricotta**, **½ tsp Italian Seasoning** (1 tsp for 4 servings), and a **drizzle of olive oil**. (Use the rest of the **Italian Seasoning as you like**.) Season with **salt** and **pepper**.



2 COOK PASTA

- Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until almost al dente, 8 minutes (**it'll finish cooking in step 6**).
- Drain penne. (**Keep empty pot handy for step 5.**)
-  Heat a **drizzle of oil** in a large pan over medium-high heat. Add **beef*** or **sausage***; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.





5 ASSEMBLE LAYERS

- Add drained **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, use a 9-by-13-inch baking dish.**) Using a tablespoon, dollop pasta mixture with **herbed 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 **diced onion**, **tomato**, and a **pinch of salt**. Cook, stirring occasionally, until onion is softened, 4-6 minutes.
- Stir in **marinara**, **zucchini**, **½ tsp Italian Seasoning** (1 tsp for 4 servings), **¼ cup water** (½ cup for 4), **1 tsp sugar** (2 tsp for 4), and a **big pinch of salt**. (**You'll use more Italian Seasoning in the next step.**) Bring to a simmer; cook, stirring, 3 minutes more. Turn off heat.
-  Use pan used for beef or sausage here.
-  Once **sauce** is done, return **beef** or **sausage** to pan; stir to combine.



6 FINISH & SERVE

- Cover baking dish with foil. (**TIP: Coat inside of foil with nonstick spray first to prevent sticking.**) Bake **pasta** 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. **TIP: Watch carefully to avoid burning.**
- Let cool slightly; top with **chili flakes** if desired. Divide between plates and serve.

 *Ground Beef is fully cooked when internal temperature reaches 160°.

 *Chicken Sausage is fully cooked when internal temperature reaches 165°.