



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



14 oz | 28 oz
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



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HelloCustom

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



10 oz | 20 oz
Ground Turkey

Calories: 1050



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 spoon to dollop ricotta over your casserole. Chef's tip: Use two spoons. You can use the rounded part of the second spoon to scrape the ricotta out of the first one.

BUST OUT

- Medium pot
- Box grater
- Strainer
- Large pan
- Medium bowl
- Baking dish
- Aluminum foil

- Kosher salt
 - Black pepper
 - Olive oil (2 tsp | 2 tsp)
 - Sugar (1 tsp | 2 tsp)
 - Cooking oil (1 tsp | 1 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.

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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 **turkey* 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 **turkey** 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 Turkey is fully cooked when internal temperature reaches 165°.

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