



ROASTED PEPPER & MOZZ CAVATAPPI BAKE

with Crispy Panko & Chives

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



¼ oz | ¼ oz
Chives



4 oz | 8 oz
Fresh Mozzarella
Contains: Milk



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



6 oz | 12 oz
Cavatappi Pasta
Contains: Wheat



14 oz | 28 oz
Marinara Sauce



1 tsp | 2 tsp
Chili Flakes



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

*The ingredient you received may be a different color.



HelloCustom

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



10 oz | 20 oz
Shrimp

Calories: 930



10 oz | 20 oz
Chopped Chicken
Breast

Calories: 1000



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 810



BUST OUT

- Medium pot
- Baking sheet
- Small bowl
- Strainer
- Large pan

- Kosher salt
 - Black pepper
 - Olive oil (2 tsp | 4 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.



1 PREP

- Adjust rack to top position and preheat oven to 400 degrees. Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Halve **bell pepper** lengthwise; remove stem and seeds. Thinly slice **chives**. Tear **mozzarella** into bite-size pieces.



2 ROAST BELL PEPPER

- Rub each **bell pepper half** with a **drizzle of olive oil**; season with **salt** and **pepper**. Place on a baking sheet, cut sides down.
- Roast on top rack until softened and lightly charred, 20-25 minutes.



3 MIX PANKO

- Meanwhile, place **1 TBSP butter** (**2 TBSP for 4 servings**) in a small microwave-safe bowl; microwave until just melted, 30 seconds. Stir in **panko** and season with **salt**.



4 COOK PASTA

- Once water is boiling, add **cavatappi** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Drain and set aside.

- 🔗 While pasta cooks, rinse **shrimp*** under cold water, then pat dry with paper towels or open package of **chicken*** and drain off any excess liquid. Season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large, preferably ovenproof, pan over medium-high heat. Add shrimp or chicken in a single layer; cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



5 SIMMER SAUCE

- While pasta cooks, heat a large, preferably ovenproof, pan over medium-high heat. Add **marinara**, **½ cup water** (**¾ cup for 4 servings**), **half the chives**, a **pinch of chili flakes**, and a **big pinch of salt**; stir to combine. Bring to a boil, then reduce heat to medium. Simmer until slightly thickened, 3-5 minutes.
- Turn off heat; stir in **cream cheese** until melted and combined. Season with **salt** and **pepper**.

- 🔗 Use pan used for shrimp or chicken here.



6 FINISH PASTA & BAKE

- Once bell pepper is done roasting, remove from oven and let cool slightly. Transfer **bell pepper** to a cutting board, then thinly slice.
- Heat broiler to high. Stir sliced bell pepper and **drained cavatappi** into pan with **sauce**. If sauce seems too thick, add a **splash of water**. Season with **salt** and **pepper**. **TIP: If your pan isn't ovenproof, transfer mixture now to a baking dish.**
- Sprinkle **pasta mixture** with **mozzarella** and **panko**. Broil until cheese melts and panko is golden brown, 2-4 minutes. (**Watch carefully to avoid burning!**)

- 🔗 Stir **shrimp** or **chicken** into pan with **bell pepper** and **cavatappi**.



7 SERVE

- Sprinkle **pasta bake** with **remaining chives** and as much **remaining chili flakes** as you like. Serve family style or divide between plates.

🔗 *Shrimp are fully cooked when internal temperature reaches 145°.

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