



PASTA PARMESAN

with Zucchini, Tuscan Herbs, and Marinara Sauce



HELLO

TUSCAN HEAT SPICE

Our blend of aromatic, Italian-style herbs also packs a pinch of peppery hot pizzazz.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 750**



Zucchini



Yellow Onion



Basil



Tuscan Heat Spice



Parmesan Cheese
(Contains: Milk)



Fresh Mozzarella
(Contains: Milk)



Garlic



Penne Pasta
(Contains: Wheat)



Marinara Sauce



Panko Breadcrumbs
(Contains: Wheat)

START STRONG

Salt your pasta cooking water generously—it should taste very well-seasoned but not overwhelmingly strong. This will give the penne just enough flavor to hold its own.

BUST OUT

- Large pot
- Strainer
- Large pan
- Small bowl
- Olive oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Zucchini 1 | 2
- Fresh Mozzarella 4 oz | 8 oz
- Yellow Onion 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Basil ½ oz | 1 oz
- Penne Pasta 6 oz | 12 oz
- Tuscan Heat Spice 1 TBSP | 2 TBSP
- Marinara Sauce 14 oz | 28 oz
- Parmesan Cheese ¼ Cup | ½ Cup
- Panko Breadcrumbs ¼ Cup | ½ Cup

HELLO WINE

PAIR THIS RECIPE WITH



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1 PREHEAT AND PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Preheat broiler to high. Cut **zucchini** into ¼-inch cubes. Cut **mozzarella** into ½-inch cubes. Peel, halve, and chop **onion**. Mince or grate **garlic**. Pick half the **basil leaves** from stems and roughly chop (save the rest for garnish).



4 SIMMER SAUCE

Add **marinara sauce**, **penne**, remaining **Tuscan heat spice**, and reserved **pasta cooking water** to pan and stir to combine. Let simmer until warmed through, 3-4 minutes. Stir in **chopped basil** and half the **Parmesan**. Season with plenty of **salt** and **pepper**. **TIP:** If your pan is not ovenproof, transfer contents of pan to an 8-by-11-inch baking dish at this point.

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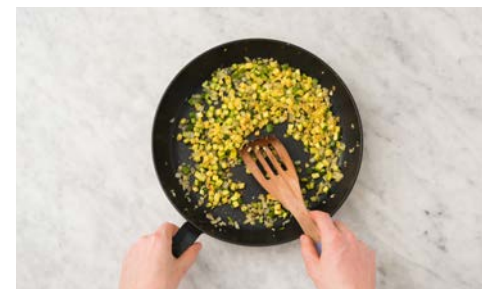
2 COOK PASTA

Once water boils, add **penne** to pot. Cook until al dente, 9-11 minutes. Carefully scoop out **½ cup pasta cooking water**, then drain.



5 TOP PASTA

Scatter **mozzarella** over pasta in pan or dish. Stir together remaining **Parmesan**, **panko**, and a drizzle of **olive oil** in a small bowl, then sprinkle over **pasta**.



3 COOK VEGGIES

Meanwhile, heat a large drizzle of **olive oil** in a large pan over medium-high heat (use an ovenproof pan if you have one). Add **zucchini** and cook, tossing, until starting to brown, about 5 minutes. Toss in **onion**, **garlic** and half the **Tuscan heat spice** (we'll use the rest later). Cook, tossing, until onion is softened, 3-5 minutes. Season with **salt** and **pepper**.



6 BROIL AND SERVE

Place pan or dish under broiler and broil until **panko** is golden brown and **sauce** is bubbly, 5-7 minutes. (**TIP:** Keep an eye out for any burning.) Let cool slightly. Tear remaining **basil leaves** from stems and scatter over top, then divide between plates and serve.

REAL DEAL!

Cheesy, herby, saucy, spicy: it's the pasta of your dreams.

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