



HALL OF FAME

PASTA PARMESAN

with Zucchini, Tuscan Herbs, and Marinara Sauce



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN

TOTAL: 35 MIN

CALORIES: 740



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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 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**, **¼ cup panko** (we sent more), 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 just browned, 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 **pasta** between plates and serve.

REAL DEAL!

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

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