

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!





Zucchini



a Garlic

Yellow Onion

Penne Pasta (Contains: Wheat)

Basil





Tuscan Heat Parmesan Cheese (Contains: Milk)



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	⅓ Cup ½ Cup







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).

SIMMER SAUCE

Add marinara sauce, penne,

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.

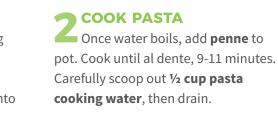
Season with plenty of **salt** and **pepper**.

contents of pan to an 8-by-11-inch

baking dish at this point.

TIP: If your pan is not ovenproof, transfer

remaining Tuscan heat spice, and





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.



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.



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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