



# PASTA PARMESAN

with Zucchini, Tuscan Herbs, and Marinara Sauce



## HELLO BASIL OIL

The perfect way to finish this pasta is with a drizzle of herb-infused oil.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 830**



Zucchini



Yellow Onion



Basil Oil



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
- 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
- Basil Oil 5 tsp | 10 tsp

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)







## 1 PREP

Preheat broiler to high. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Cut **zucchini** into ¼-inch cubes. Cut **mozzarella** into ½-inch cubes. Peel, halve, and chop **onion**. Mince or grate **garlic**.



## 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 half the **Parmesan**. Season with plenty of **salt** and **pepper**. **TIP:** If your pan is not ovenproof, transfer contents to an 8-by-11-inch baking dish at this point.



## 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. In a small bowl, stir together **panko**, remaining **Parmesan**, and a drizzle of **olive oil**, 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 **pasta** under broiler and broil until panko is golden brown and sauce is bubbly, 5-7 minutes. (**TIP:** Keep an eye out for burning.) Let cool slightly. Drizzle with **basil oil** and serve.

## REAL DEAL!

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

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | [hello@hellofresh.com](mailto:hello@hellofresh.com)

WK9 NJ-8