



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 |
| • Basil Oil | 5 tsp 5 tsp |
| • 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

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1 PREP

Bring a large pot of **salted water** to a boil. Preheat broiler to high. **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**.



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.



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**.



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 to an 8-by-11-inch baking dish at this point.



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**.



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. Drizzle with **basil oil** and serve.

REAL DEAL!

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

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