



Baked Sun-Dried Tomato Pesto Penne and Ricotta

with Herb Garlic Bread and Balsamic Roasted Tomatoes

Veggie

35 Minutes



-  Ricotta Cheese
-  Penne
-  Tomato Sauce Base
-  Sun-Dried Tomato Pesto
-  Parmesan Cheese, shredded
-  Garlic, cloves
-  Yellow Onion
-  Balsamic Glaze
-  Baby Tomatoes
-  Baby Spinach
-  Ciabatta Roll
-  Thyme



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HELLO RICOTTA

This versatile soft cheese can be used for savoury and sweet applications!

Start here

- Before starting, preheat the oven to 450°F.
- Remove 2 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Wash and dry all produce.

Garlic Guide for Step 2 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Extra 1 tsp

Bust out

2 Baking sheets, large oven-proof pan, colander, measuring spoons, parchment paper, 2 small bowls, measuring cups, large pot

Ingredients

	2 Person	4 Person
Ricotta Cheese	100 g	200 g
Penne	170 g	340 g
Tomato Sauce Base	2 tbsp	4 tbsp
Sun-Dried Tomato Pesto	¼ cup	½ cup
Parmesan Cheese, shredded	¼ cup	½ cup
Garlic, cloves	1	2
Yellow Onion	56 g	113 g
Balsamic Glaze	2 tbsp	4 tbsp
Baby Tomatoes	113 g	227 g
Baby Spinach	56 g	113 g
Ciabatta Roll	2	4
Thyme	7 g	14 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1 Cook penne and roast tomatoes

- Add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **¾ cup pasta water** (dbl for 4 ppl), then drain and return **penne** to the same pot, off heat.
- Meanwhile, halve **tomatoes**.
- Add **tomatoes** to a parchment-lined baking sheet. Drizzle with **half the balsamic glaze**. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **top** of the oven until **tomato skins** start to blister and **tomatoes** soften slightly, 8-10 min.



4 Finish penne and bake

- Remove the pan from heat. Add **sun-dried tomato pesto** and **half the Parmesan**. Season with **salt** and **pepper**, to taste, then stir to combine. (**NOTE:** If you don't have an oven-proof pan, transfer penne mixture to an 8x8-inch baking dish.)
- Scatter **balsamic roasted tomatoes** over **penne**. Sprinkle with **remaining Parmesan**. Spoon **small dollops of herb ricotta** on top. Bake in the **middle** of the oven until top is golden, 6-8 min.



2 Prep

- Meanwhile, peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).
- Peel, then mince or grate **garlic**.
- Strip **2 tsp thyme leaves** (dbl for 4 ppl) from stems, then finely chop.
- Stir together **2 tbsp softened butter**, **¼ tsp thyme** (dbl both for 4 ppl) and **½ tsp garlic** in a small bowl. (**NOTE:** Reference garlic guide.) Set aside.
- Add **ricotta** and **1 tsp thyme** (dbl for 4 ppl) to another small bowl. Season with **½ tsp salt** (dbl for 4 ppl) and **pepper**, to taste, then stir to combine. Set aside.



5 Make garlic bread

- Meanwhile, halve **ciabatta**.
- Arrange on an unlined baking sheet, cut-side up.
- Spread **garlic-herb butter** on **ciabatta**. Season with **salt** and **pepper**.
- Toast in the **top** of the oven until lightly golden, 5-7 min. (**TIP:** Keep an eye on ciabatta so they don't burn!)



3 Make sauce and cook spinach

- Heat a large oven-proof pan over medium heat. (**NOTE:** If you don't have an oven-proof pan, use a large non-stick pan.) When hot, add **½ tsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until **onions** soften slightly, 3-4 min.
- Add **remaining garlic**. Cook, stirring occasionally, until fragrant, 30 sec. Add **tomato sauce base**. Cook, stirring often, until **sauce** thickens slightly, 30 sec-1 min.
- Add **penne** and **reserved pasta water**. Increase heat to medium-high and bring to a simmer. Once simmering, add **spinach**. Cook, stirring often, until **spinach** wilts and **sauce** thickens slightly, 3-4 min.



6 Finish and serve

- Divide **penne** between plates.
- Drizzle **remaining balsamic glaze** over top.
- Sprinkle with **remaining thyme**, if desired.
- Serve **garlic bread** alongside.

Dinner Solved!