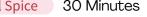


Sun-Dried Tomato Pesto and Spinach Penne

with Marinated Mozzarella and Garlic Ciabatta

Veggie

Optional Spice 30 Minutes





HELLO MOZZA MARINADE Mozzarella gets a dose of fresh flavour with this DIY herb oil!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Garlic Guide for Step 4 (dbl for 4 ppl): • Mild: ¼ tsp • Medium: ½ tsp • Extra: 1 tsp

Bust out

Baking sheet, medium bowl, measuring spoons, strainer, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Penne	170 g	340 g
Fresh Mozzarella	125 g	250 g
Ciabatta Roll	1	2
Sun-Dried Tomato Pesto	¼ cup	½ cup
Baby Spinach	56 g	113 g
Shallot	50 g	100 g
Parmesan Cheese, shredded	1⁄4 cup	½ cup
Italian Seasoning	1 tbsp	2 tbsp
Tomato Sauce Base	2 tbsp	4 tbsp
Chili Flakes 🤳	1 tsp	2 tsp
Balsamic Glaze	1 tbsp	2 tbsp
Garlic, cloves	2	4
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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Prep

 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.

- Meanwhile, peel, then cut **shallot** into 1⁄4-inch pieces.
- Roughly chop **spinach**.
- Cut mozzarella into ½-inch pieces.
- Peel, then mince or grate **garlic**.



Cook penne

• Add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.

• Reserve ¼ cup pasta water (dbl for 4 ppl), then drain and return **penne** to the same pot, off heat.



Make sauce

• Heat a large non-stick pan over medium heat.

• When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shallots**. Cook, stirring often, until softened, 2-3 min.

• Add **tomato sauce base**, **spinach**, **half the garlic** and **2 tsp Italian Seasoning** (dbl for 4 ppl). Cook, stirring often, until fragrant, 1-2 min.



Marinate mozzarella and toast garlic ciabatta

• Add **2 tbsp oil** (dbl for 4 ppl), **remaining Italian Seasoning** and **¹/₄ tsp garlic** to a medium bowl. (**NOTE**: Reference garlic guide.) Add **mozzarella**. Season with **salt** and **pepper**, then gently stir to coat.

- Halve **ciabatta**. Arrange **ciabatta** on an unlined baking sheet, cut-side up, then top with **half the mozzarella**.
- Toast in the **middle** of the oven until **cheese** melts, 4-6 min. (**TIP**: Keep an eye ciabatta so they don't burn!)



Finish penne

• Add sauce, reserved pasta water, sun-dried tomato pesto and half the Parmesan to the pot with penne.

• Season with **salt** and **pepper**, to taste, then stir to coat, 1-2 min.



Finish and serve

- Cut garlic ciabatta into triangles.
- Divide **penne** between plates. Top with **remaining mozzarella**.
- Drizzle **balsamic glaze** over top.
- Sprinkle with **remaining Parmesan** and **chili flakes**, if desired.
- Serve garlic ciabatta alongside.

Dinner Solved!