



HALL OF FAME

PASTA PARMESAN

with Zucchini, Tuscan Herbs & Marinara Sauce



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

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



Zucchini



Yellow Onion



Penne Pasta
(Contains: Wheat)



Marinara Sauce



Panko Breadcrumbs
(Contains: Wheat)



Fresh Mozzarella
(Contains: Milk)



Garlic



Tuscan Heat
Spice



Parmesan Cheese
(Contains: Milk)



Basil Oil

START STRONG

The secret to luxuriously silky sauce? Pasta cooking water! The starch that the pasta releases while cooking helps emulsify sauce (aka makes it nice and smooth).

BUST OUT

- Large pot
- Strainer
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Zucchini 1 | 2
- Yellow Onion 1 | 1
- Garlic 1 Clove | 2 Cloves
- Fresh Mozzarella 4 oz | 8 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 ¼ Cup | ½ Cup
- Basil Oil 5 tsp | 10 tsp



1 PREP

Adjust oven rack to top position and heat broiler to high. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Trim and dice **zucchini** into ¼-inch pieces. Halve, peel, and dice **onion**. Peel and mince or grate **garlic**. Cut **mozzarella** into ½-inch cubes.



4 SIMMER SAUCE

Add **marinara sauce**, **penne**, remaining **Tuscan Heat Spice**, and **reserved pasta cooking water** to pan with **veggies**; stir to combine. Simmer until warmed through, 3-4 minutes. Stir in half the **Parmesan** (you'll use the rest in the next step). Season with plenty of **salt** and **pepper**. Remove pan from heat. **TIP:** If your pan is not ovenproof, transfer pasta now to a baking dish.



2 COOK PASTA

Once water is boiling, add **penne** to pot. Cook until al dente, 9-11 minutes. Reserve **½ cup pasta cooking water** (¾ cup for 4 servings), then drain.



5 TOP PASTA

In a small bowl, stir together **panko**, remaining **Parmesan**, and a drizzle of **olive oil**. Top **pasta** with **mozzarella**, then **panko mixture**.



3 COOK VEGGIES

While pasta cooks, heat a large drizzle of **olive oil** in a large, preferably ovenproof, pan over medium-high heat. Add **zucchini** and cook, stirring, until just browned, 4-6 minutes. Stir in **onion**, **garlic**, and half the **Tuscan Heat Spice** (you'll use the rest in the next step). Cook, stirring, until onion is softened, 3-5 minutes. Season with **salt** and **pepper**.



6 FINISH & SERVE

Broil **pasta** on top rack until panko is golden brown, sauce is bubbly, and cheese has melted, 5-7 minutes. (**TIP:** Watch carefully to avoid burning.) Let cool slightly, then divide between plates or bowls. Drizzle with **basil oil** and serve.

SAY CHEESE

Try making the mozzarella panko topping again as a decadent crust for baked mac 'n' cheese.

Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com

