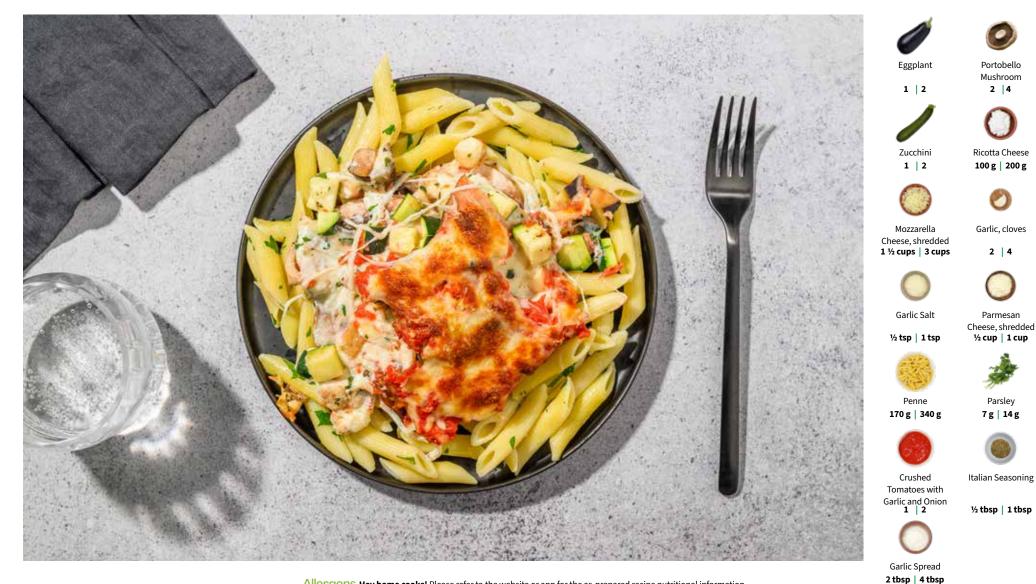


Deluxe Veggie 40 Minutes



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.

> 56 g 113 g

Ingredient quantities

Pantry items | Oil, pepper

Cooking utensils | 8x8-inch baking dish, baking sheet, large pot, measuring cups, measuring spoons, medium bowl, strainer



Prep veggies

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Add **10 cups water** and **1 tbsp salt** to a large pot (use same for 4 servings). Cover and bring to a boil over high heat.
- Cut eggplant into ½-inch pieces.
- Cut zucchini into 1/2-inch pieces.
- Cut portobello into 1/4-inch slices.



Par-roast veggies

- To an unilined baking sheet, arrange veggies,
 2 tbsp (4 tbsp) oil, ½ tbsp (1 tbsp) Italian
 Seasoning, ½ tsp (1 tsp) garlic salt and
 pepper. Toss to combine. (NOTE: For
 4 servings, roast in the middle and bottom of
 the oven, rotating sheets halfway through.)
- Roast in **middle** of the oven, until softened, 8-10 min per side.

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Prep

- Roughly chop **parsley**.
- Peel, then mince or grate **garlic**.
- To a medium bowl, add ricotta, half the mozzarella, half the parsley, ½ tsp (1 tsp) garlic salt and ½ tsp (¼ tsp) pepper. Stir to combine.

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Assemble veggie bake

- To the bottom of an 8x8-inch baking dish (NOTE: For 4 servings, use a 9x13-inch baking dish), add half the crushed tomatoes.
 Spread into an even layer.
- Top with **half the veggies**, then smooth into an even layer. Spoon **ricotta mixture** over top, spreading into an even layer. Top with **remaining veggies**, then top with **remaining crushed tomatoes**.
- Sprinkle **remaining mozzarella** and **half the Parmesan** over top. Roast in the **middle** of the oven, until warmed through and **cheese** is melted, 20-25 min.



Finish garlicky penne

- Meanwhile, to the boiling water, add **penne**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Strain and return **penne** to the large pot, reducing heat to medium.
- Add garlic spread, then swirl the pan to melt.
 Add grated garlic. Cook, stirring constantly, until fragrant, 20 sec.
- Remove the pot from heat.
- Add penne and remaining parsley to the pot. Stir to coat penne. Season with salt and pepper.



Finish and serve

• Divide **garlicky penne** between plates, then top with **veggie bake**.



If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.