



Three-Cheese Veggie Bake

with Garlicky Penne

Deluxe Veggie

40 Minutes



Eggplant

1 | 2



Portobello
Mushroom

2 | 4



Zucchini

1 | 2



Ricotta Cheese

100 g | 200 g



Mozzarella
Cheese, shredded

1 ½ cups | 3 cups



Garlic, cloves

2 | 4



Garlic Salt

½ tsp | 1 tsp



Parmesan
Cheese, shredded

½ cup | 1 cup



Penne

170 g | 340 g



Parsley

7 g | 14 g



Crushed
Tomatoes with
Garlic and Onion

1 | 2



Italian Seasoning

½ tbsp | 1 tbsp



Garlic Spread

2 tbsp | 4 tbsp

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.

Ingredient quantities	56 g	113 g
	2 person	4 person

Pantry items | Oil, pepper

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

1



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 ½-inch pieces.
- Cut **portobello** into ¼-inch slices.

2



Par-roast veggies

- To an unlined 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.

3



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 **¼ tsp** (¼ tsp) **pepper**. Stir to combine.

4



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.

5



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**.

6



Finish and serve

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

Measurements within steps

1 tbsp	(2 tbsp)	oil
2 person	4 person	Ingredient

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.