



# Skillet Veggie Ziti and Chili-Spiced Ricotta

## with Roasted Red Pepper and Spinach

Veggie

Spicy

35 Minutes

Customized Protein

+ Add

Swap

or

\*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)

+ Add



Mild Italian Sausage, uncased  
250 g | 500 g

+ Add



Chicken Breast Tenders  
310 g | 620 g



Crushed Tomatoes with Garlic and Onion  
1 | 2



Ricotta Cheese  
100 g | 200 g



Baby Spinach  
113 g | 227 g



Garlic, cloves  
2 | 4



Sweet Bell Pepper  
1 | 2



Mozzarella Cheese, shredded  
¾ cup | 1 ½ cups



Italian Seasoning  
½ tbsp | 1 tbsp



Chili Flakes  
1 tsp | 2 tsp



Penne  
170 g | 340 g

**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.

**Pantry items** | Salt, pepper, oil

**Cooking utensils** | Baking sheet, large oven-proof pan, large pot, measuring cups, measuring spoons, small bowl, strainer

1



### Cook penne

- Before starting, preheat the broiler to high.
- 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.

- Add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Drain and return **penne** to the same pot, off heat.

2



### Prep and roast peppers

- Peel, then mince or grate **garlic**.
- Roughly chop **spinach**.
- Core, then cut **pepper** into ½-inch pieces.
- Add **peppers** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to combine. Broil in the **middle** of the oven, stirring halfway through, until tender-crisp, 8-10 min.

3



### Season ricotta

+ Add | **Chicken Breast Tenders**

- Meanwhile, add **ricotta**, **½ tsp** (1 tsp) **Italian Seasoning** and **¼ tsp** (½ tsp) **chili flakes** to a small bowl. Season with **salt** and **pepper**, then stir to combine.
- Set aside.

4



### Start sauce

+ Add | **Mild Italian Sausage**

- Heat a large oven-proof pan over medium-high heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then the **garlic**. Cook, stirring often, until fragrant, 30 sec.
- Add **crushed tomatoes** and **1 tsp** (2 tsp) **Italian Seasoning**. Cook, stirring occasionally, until **sauce** is slightly reduced, 2-3 min.
- Add **spinach** and **peppers**, then stir until **spinach** is wilted, 1-2 min. Season with **salt** and **pepper**.

5



### Assemble and bake

- Dollop **chili-spiced ricotta** over the **pasta**, then sprinkle over the **mozzarella**. (**NOTE:** If you don't have an oven-proof pan, use an 8x8-inch baking dish for 2 ppl, or a 9x13-inch baking dish for 4 ppl.)
- Broil in the **middle** of the oven, until **cheese** is melted, 3-5 min.

6



### Finish and serve

- Divide **baked ziti** between plates.
- Sprinkle over more **chili flakes**, if desired.

Measurements  
within steps

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

## 3 | Season ricotta and cook chicken

+ Add | **Chicken Breast Tenders**

If you've opted to add **chicken breast tenders**, heat a large non-stick pan over medium-high heat. While pan heats, pat **chicken** dry with paper towels. Season with **salt** and **pepper**. When hot, add **½ tbsp** (1 tbsp) **oil**, then **chicken breast tenders**. Sear until **tenders** are golden-brown and cooked through, 3-4 min per side.\*\* Transfer to a plate and cover to keep warm. Use the same pan to cook **sauce** in step 4.

## 4 | Start sauce

+ Add | **Mild Italian Sausage**

If you've opted to add **sausage**, when the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **sausage**. Cook, breaking up **sausage** and stirring often, until cooked through, 4-6 min.\*\* Add **garlic** and follow the rest of the recipe as written.

\* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.