



Sun-Dried Tomato Pesto Penne and Ricotta

with Herb Garlic Bread and Balsamic-Roasted Tomatoes

Veggie

35 Minutes

Customized Protein

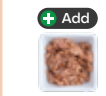
+ Add

Swap

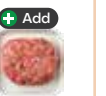
or

x2 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)



Mild Italian Sausage
250 g | 500 g



Ground Beef
250 g | 500 g



Ricotta Cheese
100 g | 200 g



Penne
170 g | 340 g



Tomato Sauce Base
4 tbsp | 8 tbsp



Sun-Dried Tomato Pesto
¼ cup | ½ cup



Parmesan Cheese, shredded
¼ cup | ½ cup



Garlic, cloves
1 | 2



Yellow Onion
½ | 1



Balsamic Glaze
2 tbsp | 4 tbsp



Baby Tomatoes
113 g | 227 g



Baby Spinach
56 g | 113 g



Ciabatta Roll
2 | 4



Thyme
7 g | 14 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.*

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

Pantry items | Butter, salt, pepper, oil

Cooking utensils | 2 small bowls, baking sheet, colander, large non-stick pan, large pot, measuring cups, measuring spoons, parchment paper

1



Cook penne and roast tomatoes

- Before starting, preheat the oven to 450°F.
- Remove 2 **tbsp** (4 **tbsp**) butter from the fridge and set aside to come up to room temperature.
- Bring a large pot of salted water to a boil (use same for 4 servings).
- Wash and dry all produce.

- To the boiling water, add **penne**. Cook uncovered for 10-12 min, stirring occasionally, until tender.
- Reserve **1 cup** (2 cups) **pasta water**, then drain and return **penne** to the same pot, off heat.
- Meanwhile, halve **tomatoes**.
- To a parchment-lined baking sheet, add **tomatoes**. Drizzle with **half the balsamic glaze**. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **top** of the oven for 8-10 min, until **skins** start to blister and **tomatoes** soften slightly.

4



Finish penne

- Once simmering, cook for 2-3 min, stirring occasionally, until **sauce** thickens slightly.
- Add **spinach** and cook for 1-2 min, stirring occasionally, until **spinach** wilts.
- Remove the pan from heat. Add **pesto** and **half the Parmesan**. Season with **salt** and **pepper**, then stir to combine.
- Scatter **balsamic-roasted tomatoes** over **penne**. Sprinkle with **remaining Parmesan**.
- Spoon small dollops of **herb ricotta** on top. Cover with a lid for 1 min, until **ricotta** is warmed through.

2



Make garlic butter and herb ricotta

- Meanwhile, strip **2 tsp** (4 **tsp**) **thyme leaves** from stems, then finely chop.
- Peel, then mince or grate **garlic**.
- In a small bowl, stir together **2 tbsp** (4 **tbsp**) **softened butter**, **¼ tsp** (½ **tsp**) **thyme** and **½ tsp** (1 **tsp**) **garlic**. (Add less garlic if you prefer!) Set aside.
- To another small bowl, add **ricotta** and **1 tsp** (2 **tsp**) **thyme**. Season with **½ tsp** (¼ **tsp**) **salt** and **pepper**, if you like, then stir to combine. Set aside.

5



Make garlic bread

- Meanwhile, halve **ciabatta**.
- On an unlined baking sheet, arrange **ciabatta** cut-side up.
- Spread **garlic-herb butter** on **ciabatta**. Season with **salt** and **pepper**.
- Toast in the **top** of the oven for 5-7 min, until lightly golden. (**TIP:** Keep an eye on ciabatta so they don't burn!)

3



Make pasta sauce

+ Add | Mild Italian Sausage

+ Add | Ground Beef

- Heat a large non-stick pan over medium.
- While the pan heats, peel, then cut **half the onion** into ½-inch pieces (whole onion for 4 servings).
- When the pan is hot, add **½ tbsp** (1 **tbsp**) **oil**, then **onions**. Cook for 3-4 min, stirring occasionally, until **onions** soften.
- Add **remaining garlic** and **tomato sauce base**. Cook for 1 min, stirring often, until fragrant and **sauce** thickens slightly.
- Add **penne** and **reserved pasta water**. Increase heat to medium-high and bring to a simmer.

6



Finish and serve

- Divide **penne** between plates.
- Drizzle **remaining balsamic glaze** over top.
- Sprinkle with **remaining thyme**, if you like.
- Diagonally halve **garlic bread** and serve alongside.

Measurements within steps | **1 tbsp** (2 **tbsp**) **oil**
2-serving 4-serving 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.

3 | Make pasta 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** and **onions**. Season with **salt** and **pepper**. Cook for 4-6 min, breaking up **sausage** and stirring often, until **onions** have softened and **sausage** is cooked through.** Follow the rest of the recipe as written.

3 | Make pasta sauce

+ Add | Ground Beef

If you've opted to add **beef**, when the pan is hot, add **½ tbsp** (1 **tbsp**) **oil**, then **beef** and **onions**. Season with **salt** and **pepper**. Cook for 4-6 min, breaking up **beef** and stirring often, until **onions** have softened and **beef** is cooked through.** Carefully drain and discard excess fat. Follow the rest of the recipe as written.

** Cook to a minimum internal temperature of 165°F.