



# Loaded Veggie Penne

with Olives and Bocconcini

Veggie 25 Minutes



Penne



Crushed Tomatoes



Baby Spinach



Roasted Red Peppers



Mixed Olives



Garlic, cloves



Bocconcini Cheese



Basil



Parmesan Cheese, shredded



Italian Seasoning



Baby Tomatoes

## HELLO BOCCONCINI

*These 'little bites' of mini mozzarella are creamy and delicious!*

## Start here

Before starting, wash and dry all produce.

## Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Penne	170 g	340 g
Crushed Tomatoes	370 ml	740 ml
Baby Spinach	113 g	227 g
Roasted Red Peppers	170 ml	340 ml
Mixed Olives	30 g	60 g
Garlic, cloves	1	2
Bocconcini Cheese	100 g	200 g
Basil	7 g	7 g
Parmesan Cheese, shredded	¼ cup	½ cup
Italian Seasoning	1 tbsp	2 tbsp
Baby Tomatoes	113 g	227 g
Oil*		
Salt and Pepper*		

\* Pantry items

## 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.*

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## Cook pasta

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. Add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain.



## Finish sauce

Add **penne, spinach** and **olives** to the pan. Cook, stirring often, until **sauce** thickens, 2-3 min. (**TIP:** Add reserved pasta water for a lighter sauce consistency.)



## Prep

While **pasta** cooks, peel, then mince or grate **garlic**. Halve **tomatoes**. Drain **roasted red peppers**, reserving **liquid** from the jar, then roughly chop. Drain **olives**, reserving **brine**, then roughly chop. Roughly tear **basil**. Tear **bocconcini** into quarters.



## Assemble pasta

Add **bocconcini, half the basil** and **half the Parmesan** to the pan with **pasta**. Stir until **bocconcini** starts to melt, 30 sec-1 min. Season with **salt** and **pepper**, to taste.



## Start sauce

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **garlic** and **tomatoes**. Season with **salt** and **pepper**. Cook, stirring often, until **tomatoes** start to soften, 2-3 min. Increase heat to medium-high. Add **Italian Seasoning, roasted red peppers, crushed tomatoes, olive brine** and **pepper liquid** to the pan. Season with **salt** and **pepper**. Bring to a simmer. Once simmering, reduce heat to medium. Cook, stirring occasionally, until sauce thickens slightly, 5-7 min.



## Finish and serve

Divide **pasta** between bowls. Sprinkle **remaining basil** and **remaining Parmesan** over top.

## Dinner Solved!