



Roasted Veggie Pasta

with Herby Fresh Mozzarella

Veggie 35 Minutes



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Fusilli



Chicken Thighs



Fresh Mozzarella



Parmesan Cheese,
shredded



Crushed Tomatoes
with Garlic and
Onion



Sweet Bell Pepper



Baby Spinach



Garlic, cloves



Parsley



Zucchini



Italian Seasoning



Garlic Salt

CUSTOM RECIPE

This is a Custom Recipe. If you chose to add chicken, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO FRESH MOZZARELLA

Delicate and creamy, fresh mozzarella creates that cheese pull we all love!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Baking sheet, colander, measuring spoons, small bowl, measuring cups, large pot, large non-stick pan, 8x8-inch baking dish, paper towels

Ingredients

	2 Person	4 Person
Fusilli	170 g	340 g
Chicken Thighs*	280 g	560 g
Fresh Mozzarella	125 g	250 g
Parmesan Cheese, shredded	¼ cup	½ cup
Crushed Tomatoes with Garlic and Onion	1	2
Sweet Bell Pepper	1	2
Baby Spinach	28 g	56 g
Garlic, cloves	1	2
Parsley	7 g	7 g
Zucchini	1	2
Italian Seasoning	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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

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.

1



Prep and roast veggies

- 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.
- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Halve **zucchini** lengthwise, then cut into ½-inch half-moons.
- Add **peppers, zucchini, half the Italian Seasoning, half the garlic salt** and **1 tbsp (2 tbsp) oil** to an unlined baking sheet. Season with **pepper**, then toss to combine.
- Roast **veggies** in the **middle** of the oven, stirring halfway through, until tender, 12-14 min.

4



Make sauce

- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp (2 tbsp) butter**, then **remaining Italian Seasoning**. Cook, stirring often, until **butter** melts, 30 sec.
- Add **crushed tomatoes** and **½ tsp (1 tsp) sugar**. Bring to a simmer.
- Once simmering, reduce heat to medium-low. Cook, stirring occasionally, until **sauce** reduces slightly, 6-8 min.
- When **veggies** are done roasting, turn the oven to high broil.

2



Finish prep and marinate mozzarella

- Meanwhile, roughly chop **parsley**.
- Peel, then mince or grate **garlic**.
- Cut or tear **mozzarella** into ½-inch pieces. Pat dry with paper towels.
- Add **mozzarella, garlic, half the parsley** and **¼ tsp (½ tsp) salt** to a small bowl. Season with **pepper**, then toss to coat.

5



Assemble and broil pasta

- Add **sauce, spinach** and **roasted veggies** to the pot with **fusilli**.
- Season with **salt** and **pepper**, then toss to combine, until **spinach** wilts, 1 min. (TIP: For a lighter sauce consistency, add some reserved pasta water, 1-2 tbsp at a time, if desired.)
- Transfer **pasta** to a lightly-oiled 8x8-inch baking dish (9x13-inch for 4 ppl).
- Top with **marinated mozzarella** and **Parmesan**.
- Broil in the **middle** of the oven until **cheese** melts and begins to brown, 4-5 min.

Add **chicken** to the pot with **fusilli** along with **sauce, spinach** and **roasted veggies**. Follow the rest of the recipe as written.

3



Cook fusilli

- Add **fusilli** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 9-11 min.
- Reserve **½ cup (1 cup) pasta water**, then drain and return **fusilli** to the same pot, off heat.

If you've opted to add **chicken breasts**, pat dry with paper towels. Cut into ½-inch pieces. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp (2 tbsp) oil**, then **chicken**. Cook, stirring occasionally, until golden-brown and cooked through, 4-6 min.** Transfer to a plate. Reuse the same pan to cook **sauce** in step 4.

6



Finish and serve

- Let **roasted veggie pasta** stand for 5 min, then divide between plates.
- Sprinkle **remaining parsley** over top.

Dinner Solved!



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