

# Roasted Veggie Pasta

with Herby Fresh Mozzarella

Veggie

35 Minutes



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Crushed Tomatoes with Garlic and

















Zucchini



**Italian Seasoning** 





# Start here

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

Measurements 1 tbsp (2 tbsp) within steps 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**

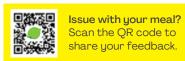
2 Person 170 g	4 Person
170 g	240 ~
	340 g
280 g	560 g
125 g	250 g
⅓ cup	½ cup
1	2
1	2
28 g	56 g
1	2
7 g	7 g
1	2
1 tbsp	2 tbsp
1 tsp	2 tsp
1 tbsp	2 tbsp
½ tsp	1 tsp
	1 1 28 g 1 7 g 1 1 tbsp 1 tsp

- \* Pantry items
- \*\* Cook to a minimum internal temperature of 74°C/165°F,
- Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## **Alleraens**

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

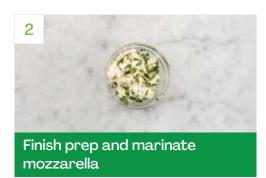
Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.





## 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.



- 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 1/4 tsp (1/2 tsp) salt to a small bowl. Season with **pepper**, then toss to coat.



### 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 nonstick 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.



#### 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.



# 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.



## Finish and serve

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

## Dinner Solved!