

Roasted Veggie Pasta

with Herby Fresh Mozzarella

Veggie

35 Minutes





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Parmesan Cheese, shredded

Crushed Tomatoes



Baby Spinach

Sweet Bell Pepper



Garlic, cloves





Zucchini



Italian Seasoning



Garlic Salt

Start here

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

Measurements, 1 tbsp, (2 tbsp), oil within steps

Bust out

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

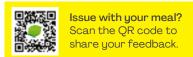
Ingredients

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	2 Person	4 Person
Fusilli	170 g	340 g
Fresh Mozzarella	125 g	250 g
Parmesan Cheese, shredded	⅓ cup	½ cup
Crushed Tomatoes	1	2
Sweet Bell Pepper	160 g	320 g
Baby Spinach	28 g	56 g
Garlic, cloves	1	2
Parsley	7 g	7 g
Zucchini	200 g	400 g
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*		

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.





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.



- 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.



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 mediumlow. 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, roasted veggies and half the reserved pasta water 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 more 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.



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

Dinner Solved!

^{*} Pantry items