



# Spicy Tomato Penne Al Forno

with Bocconcini and Olives

Veggie

Spicy

30 Minutes



Bocconcini Cheese



Crushed Tomatoes



Baby Spinach



Penne



Parmesan Cheese, shredded



Garlic, cloves



Shallot



Chili Flakes



Balsamic Glaze



Mixed Olives



Garlic Salt



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HELLO MIXED OLIVES

*This mix of kalamata and green olives is a fantastic flavour bomb!*

## Start here

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

## Bust out

Large oven-proof pan, measuring spoons, strainer, measuring cups, large pot, paper towels

## Ingredients

	2 Person	4 Person
Bocconcini Cheese	100 g	200 g
Crushed Tomatoes	370 ml	796 ml
Baby Spinach	56 g	113 g
Penne	170 g	340 g
Parmesan Cheese, shredded	½ cup	1 cup
Garlic, cloves	2	4
Shallot	50 g	100 g
Chili Flakes 🌶️	1 tsp	2 tsp
Balsamic Glaze	2 tbsp	4 tbsp
Mixed Olives	30 g	60 g
Garlic Salt	½ tsp	1 tsp
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 penne

- 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.
- Drain and return **penne** to the same pot, off heat.



## Finish sauce

- Add **crushed tomatoes, olives, ½ tsp chili flakes** and **¼ cup water** (dbl both for 4 ppl) to the pan with **shallots**. Cook, stirring occasionally, until **sauce** thickens slightly, 4-5 min.
- Remove from heat.
- Stir in **1 tbsp balsamic glaze** (dbl for 4 ppl).
- Season with **¼ tsp garlic salt** (dbl for 4 ppl) and **pepper**.



## Prep

- While **water** comes to a boil, peel, then cut **shallot** into ¼-inch pieces.
- Peel, then mince or grate **garlic**.
- Roughly chop **spinach**.
- Drain, then rinse **olives**. Pat dry with paper towels, then roughly chop.
- Pat **bocconcini** dry with paper towels. Tear **bocconcini** into quarters, then season with **¼ tsp garlic salt** (dbl for 4 ppl) and **pepper**.



## Assemble and broil penne

- Add **sauce, spinach** and **half the bocconcini** to the pot with **penne**, then stir to combine.
- Transfer **penne** to the same oven-proof pan. (**NOTE:** If you don't have an oven-proof pan, transfer penne to an 8x8-inch baking dish for 2 ppl; 9x13-inch for 4 ppl.)
- Arrange **remaining bocconcini** over **penne**. Sprinkle **Parmesan** over top.
- Broil in the **middle** of the oven until **cheese** melts, 4-5 min.



## Start sauce

- Once **penne** is added to the **boiling water**, heat a large oven-proof pan over medium heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shallots** and **garlic**. Cook, stirring constantly, until softened and fragrant, 2-3 min.



## Finish and serve

- Divide **penne al forno** between plates.
- Sprinkle **remaining chili flakes** over top, if desired.
- Drizzle with **remaining balsamic glaze**, if desired.

## Dinner Solved!