



# Sun-Dried Tomato Pesto and Spinach Penne

with Marinated Mozzarella and Garlic Ciabatta

Veggie

Optional Spice

30 Minutes



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Penne



Chicken Tenders



Fresh Mozzarella



Ciabatta Roll



Sun-Dried Tomato Pesto



Baby Spinach



Shallot



Parmesan Cheese, shredded



Chili Flakes



Garlic, cloves



Italian Seasoning



Cream Cheese

### 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 MOZZA MARINADE

Mozzarella gets a dose of fresh flavour with this DIY herb oil!

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

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

### Garlic Guide for Step 3:

- Mild: ¼ tsp (½ tsp)
- Medium: ½ tsp (1 tsp)
- Extra: 1 tsp (2 tsp)

## Bust out

Baking sheet, medium bowl, measuring spoons, strainer, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Penne	170 g	340 g
Chicken Tenders	310 g	620 g
Fresh Mozzarella	125 g	250 g
Ciabatta Roll	1	2
Sun-Dried Tomato Pesto	¼ cup	½ cup
Baby Spinach	56 g	113 g
Shallot	50 g	100 g
Parmesan Cheese, shredded	¼ cup	½ cup
Chili Flakes 🌶️	1 tsp	2 tsp
Garlic, cloves	3	6
Italian Seasoning	1 tbsp	2 tbsp
Cream Cheese	1	2
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.*



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### Prep

- 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, peel, then cut **shallot** into ¼-inch pieces.
- Roughly chop **spinach**.
- Cut **mozzarella** into ½-inch pieces.
- Peel, then mince or grate **garlic**.



### Make sauce

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **shallots**. Cook, stirring often, until softened, 2-3 min.
- Add **cream cheese, spinach, remaining garlic** and **2 tsp** (1 tbsp) **Italian Seasoning**. Cook, stirring often, until fragrant and **cream cheese** softens, 1-2 min.



### Cook penne

- Add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **¼ cup** (½ cup) **pasta water**, then drain and return **penne** to the same pot, off heat.



### Finish penne

- Add **sauce, reserved pasta water, sun-dried tomato pesto** and **half the Parmesan** to the pot with **penne**.
- Season with **salt and pepper**, to taste, then stir to coat, 1-2 min.



### Marinate mozzarella and toast garlic ciabatta

- Meanwhile, add **2 tbsp** (4 tbsp) **oil**, **1 tsp** (2 tsp) **Italian Seasoning** and **¼ tsp** (½ tsp) **garlic** to a medium bowl. (**NOTE:** Reference garlic guide.) Add **mozzarella**. Season with **salt** and **pepper**, then gently stir to coat.
- Halve **ciabatta**. Arrange on an unlined baking sheet, cut-side up, then top with **half the marinated mozzarella**.
- Toast in the **middle** of the oven until **cheese** melts, 4-6 min. (**TIP:** Keep an eye ciabatta so they don't burn!)

If you've opted to get **chicken tenders**, Pat dry with paper towels, then season with **salt** and **pepper**. Arrange in a single layer on another unlined baking sheet. Bake in the **bottom** of the oven until cooked through, 14-16 min.\*\*



### Finish and serve

- Cut **garlic ciabatta** into triangles.
- Divide **penne** between plates. Top with **remaining marinated mozzarella**.
- Sprinkle with **remaining Parmesan** and **chili flakes**, if desired.
- Serve **garlic ciabatta** alongside.

Top final plates with **chicken**.

## Dinner Solved!