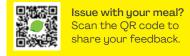
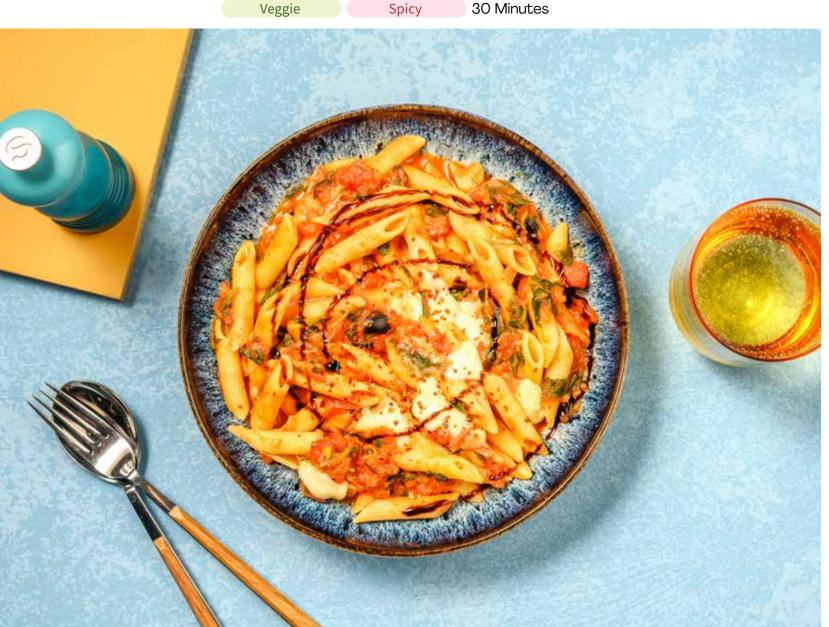


# Zesty Tomato Penne Al Forno

with Bocconcini and Olives

30 Minutes









Bocconcini Cheese

**Crushed Tomatoes** 





**Baby Spinach** 





Parmesan Cheese, shredded

Garlic, cloves





Shallot

Chili Flakes





Balsamic Glaze

Mixed Olives



Garlic Salt

## Start here

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

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

#### **Bust out**

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

#### Ingredients

3		
	2 Person	4 Person
Bocconcini Cheese	100 g	200 g
Crushed Tomatoes	1	2
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\*

#### **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.



## 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.



#### Prep

- While water comes to a boil, peel, then cut shallot into 1/4-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 (½ tsp) garlic salt and pepper.



Start sauce

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



#### Finish sauce

- Add crushed tomatoes, olives, ½ tsp (1 tsp) chili flakes and ¼ cup (½ cup) water to the pan with shallots. Cook, stirring occasionally, until sauce thickens slightly, 4-5 min.
- Remove from heat.
- Stir in 1 tbsp (2 tbsp) balsamic glaze.
- Season with 1/4 tsp (1/2 tsp) garlic salt and pepper.



## Assemble and broil penne

- Add **sauce** and **spinach** 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 bocconcini over penne. Sprinkle Parmesan over top.
- Broil in the **middle** of the oven until **cheese** melts, 4-5 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!** 

<sup>\*</sup> Pantry items