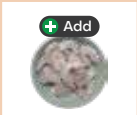




Zesty Tomato Penne Al Forno

with Bocconcini and Olives

Veggie Spicy 30 Minutes



Shrimp

285 g | 570 g

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If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Bocconcini Cheese
100 g | 200 g



Crushed Tomatoes with Garlic and Onion
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
1 | 2



Chili Flakes
1 tsp | 2 tsp



Balsamic Glaze
2 tbsp | 4 tbsp



Mixed Olives
30 g | 60 g



Garlic Salt
½ tsp | 1 tsp

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.

Pantry items | Oil*, salt*, pepper*

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

1



Cook penne

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

+ Add | Shrimp

- 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.

4



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 **¼ tsp** (½ tsp) **garlic salt** and **pepper**.

2



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 into quarters, then season with **¼ tsp** (½ tsp) **garlic salt** and **pepper**.

5



Assemble and broil penne

+ Add | Shrimp

- 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 [9x13-inch] baking dish.)
- Arrange **bocconcini** over **penne**. Sprinkle **Parmesan** over top.
- Broil in the **middle** of the oven until **cheese** melts, 4-5 min.

3



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**.

6



Finish and serve

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

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

1 | Cook shrimp

+ Add | Shrimp

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat dry with paper towels. Season with **salt** and **pepper**. Heat a large oven-proof pan over medium-high heat. When hot, add **1/2 tbsp** (1 tbsp) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.** Remove from heat, then transfer to a plate. Reuse the same pan to make sauce in step 3.

5 | Assemble and broil

+ Add | Shrimp

Add **shrimp** to the pot with **penne** along with **sauce** and **spinach**.



Issue with your meal? Scan the QR code to share your feedback.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.