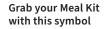
Cheesy Roasted Veggie Penne with Red Pesto & Basil

























Diced Tomatoes With Garlic & Olive Oil







Vegetable Stock

Cheddar Cheese







Grated Parmesan





Baby Spinach Leaves

Pantry items Olive Oil

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper \cdot Medium saucepan \cdot Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
capsicum	1	2
zucchini	1	2
red onion	1/2	1
penne	1 packet	2 packets
garlic	2 cloves	4 cloves
basil	1 punnet	1 punnet
diced tomatoes with garlic & olive oil	1 box	2 boxes
tomato paste	½ sachet	1 sachet
vegetable stock pot	1 tub (20g)	1 tub (40g)
shredded Cheddar cheese	1 medium packet	1 large packet
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
red pesto	1 packet (50g)	1 packet (100g)
baby spinach leaves	1 bag (30g)	1 bag (60g)

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3480kJ (831Cal)	479kJ (114Cal)
Protein (g)	15.3g	4.4g
Fat, total (g)	51.1g	4.4g
- saturated (g)	30.7g	1.6g
Carbohydrate (g)	64.9g	13.3g
- sugars (g)	17g	3.3g
Sodium (mg)	839mg	207mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Roast the veggies

Preheat the oven to 240°C/220°C fan-forced. Bring a medium saucepan of salted water to the boil. Thinly slice the capsicum. Slice the zucchini into half-moons. Slice the red onion into thick wedges. Place the capsicum, zucchini and onion on a lined oven tray. Drizzle with olive oil and season with salt and pepper. Toss to coat and roast until tender, 18-20 minutes.



Cook the pasta

While the veggies are roasting, cook the **penne** in the boiling water and cook, stirring occasionally, until 'al dente', **10 minutes**. Reserve 1 cup of **pasta water** then drain the **pasta** and return it to the pan.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.



Get prepped

While the pasta is cooking, finely chop the **garlic**. Pick and thinly slice the **basil** leaves.



Make the sauce

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **garlic** and **tomato paste** until fragrant, **1 minute**. Add the **diced tomatoes with garlic & olive oil** and some **pasta water** (1/4 cup for 2 people /1/2 for 4 people) and stir to combine.



Finish the pasta

Add the **vegetable stock pot** to the **sauce** and stir to combine. Reduce the heat to medium and simmer until thickened, **2-4 minutes**. Remove from the heat and stir in the **roasted veggies**, **red pesto**, **baby spinach**, **shredded Cheddar cheese** and cooked **penne**. Season to taste.

TIP: Add another splash of pasta water if the sauce is too thick.



Serve up

Divide the roasted veggie and red pesto penne between bowls. Top with the **grated Parmesan cheese** and basil.

Enjoy!