



Cheesy Roasted Veggie Penne

with Red Pesto & Basil

Grab your Meal Kit with this symbol



Capsicum



Zucchini



Red Onion



Penne



Garlic



Basil



Diced Tomatoes With Garlic & Olive Oil



Tomato Paste



Vegetable Stock Pot



Shredded Cheddar Cheese



Grated Parmesan Cheese



Red Pesto



Baby Spinach Leaves

Hands-on: **20-30 mins**
Ready in: **35-45 mins**

With melty blankets of cheese and a rich sauce to coat each bit of penne, this bowl of happiness is exactly what you need for a comforting weeknight meal.

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 · Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
capsicum	1	2
zucchini	1	2
red onion	½	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**.



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.



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.



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.



Get prepped

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



Serve up

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

Enjoy!