

DINNERLY



Eggplant Parm Baked Ziti with Basil Pesto



1h



2 Servings

Two is not always better than one, but in this case, it definitely is. Baked ziti and eggplant Parm combine to make a powerhouse dish no one, and we mean NO one, can resist. Not even the eggplant haters. We've got you covered!

WHAT WE SEND

- 1 eggplant
- 6 oz rigatoni ²
- 3¼ oz mozzarella ¹
- 8 oz marinara sauce
- 1 oz panko ²
- 2 oz basil pesto ¹
- ¾ oz Parmesan ¹

WHAT YOU NEED

- kosher salt & ground pepper to taste
- olive oil
- butter ¹
- all-purpose flour ²
- 1 cup milk ¹

TOOLS

- medium saucepan
- rimmed baking sheet
- microplane or grater
- medium (7x10 or 8x8") baking dish

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

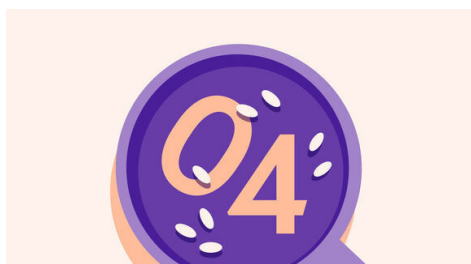
Calories 1120kcal, Fat 64g, Carbs 108g, Protein 37g



1. Cook eggplant

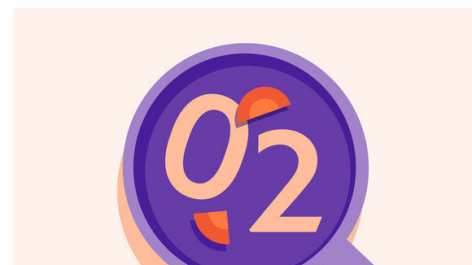
Preheat broiler with racks in the center and upper third. Bring a medium saucepan of **salted water** to a boil.

Peel **eggplant**, if desired; cut into 1½-inch pieces. Toss on a rimmed baking sheet with **3 tablespoons oil**; season with **salt** and **pepper**. Broil on top oven rack until browned and tender, stirring halfway through cooking time, 9–12 minutes (watch closely as broilers vary).



4. Cook bechamel

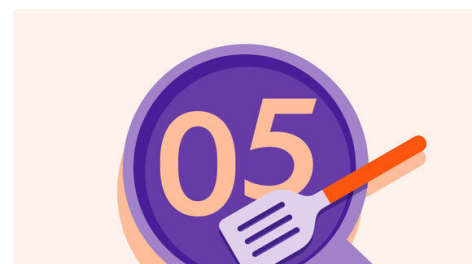
In reserved saucepan, melt **2 tablespoons butter** over medium heat. Add **1½ tablespoons flour**; cook, whisking constantly, 1 minute. Slowly whisk in **1 cup milk** to remove any lumps. Bring to a boil over high heat, then simmer on medium-low, 2–3 minutes (sauce should have the texture of cream). Whisk in **remaining Parmesan**; season to taste with **salt** and **pepper**.



2. Cook pasta

Switch oven to 450°F.

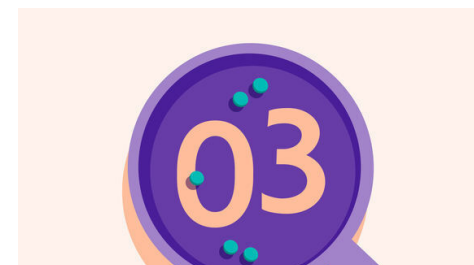
Add **pasta** to saucepan with boiling **salted water**. Cook, stirring occasionally, until nearly al dente but still has some bite in the middle, 6–7 minutes. Reserve **¼ cup cooking water** and drain. Reserve saucepan for step 4.



5. Assemble, bake & serve

Add **half of the pasta** to a medium baking dish. Dollop **half of the bechamel** over top. Layer **remaining pasta and bechamel** over top. In a small bowl, toss **panko** with **1 tablespoon oil**; sprinkle over top. Bake on center oven rack until top is golden-brown and sauce is bubbly, 30–35 minutes. Cool for 10 minutes.

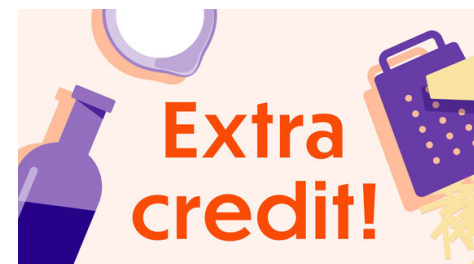
Serve **baked ziti** with **pesto** dolloped over top. Enjoy!



3. Prep cheese & mix pasta

While **pasta** cooks, finely grate **Parmesan**, if necessary. Cut **mozzarella** into ¼-inch pieces.

In a large bowl, combine **pasta, eggplant, mozzarella, marinara, reserved cooking water**, and **half of the Parmesan**. Mix well; season to taste with **salt** and **pepper**.



6. Not herby enough for you?

Chop up fresh basil, oregano, or parsley (or all three!) and sprinkle over top before serving.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**