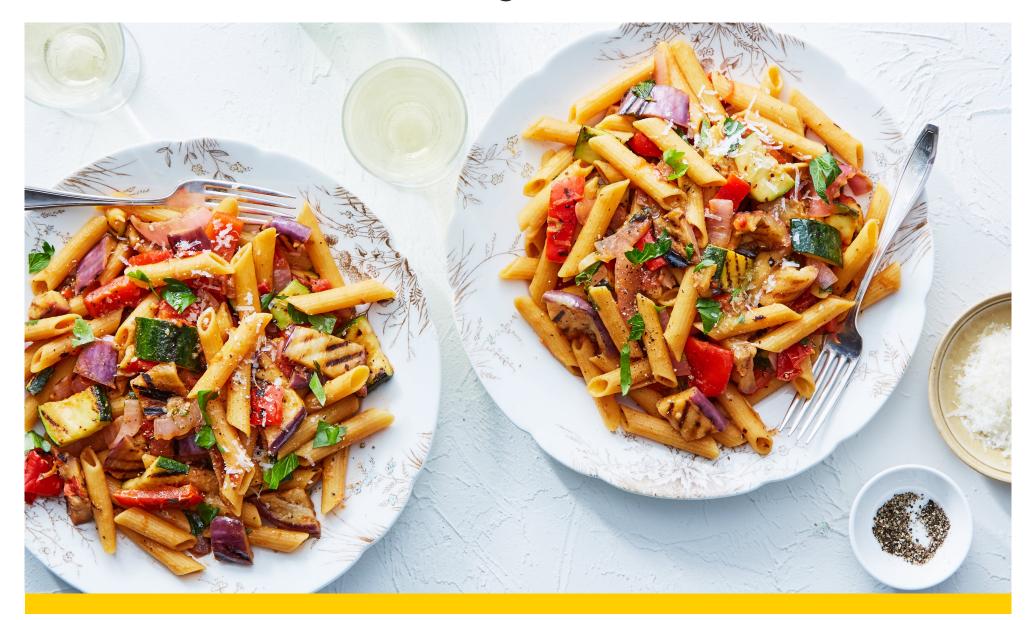
MARLEY SPOON



Ratatouille Pasta

with Grilled Zucchini, Eggplant, and Tomatoes

30-40min 🔌 2 Servings

Ratatouille is a traditional vegetable stew from the south of France that uses zucchini, eggplant, peppers, and tomatoes. We've taken all those delicious ingredients and put them on the grill to make a smoky, light pasta sauce. For an added protein boost, we've used red lentil pasta instead. Cook, relax, and enjoy!

What we send

- 1 zucchini
- 1 eggplant
- 1 red onion
- 1 bell pepper
- 6 oz penne ¹
- 1 oz golden balsamic vinegar
- ¼ oz fresh parsley
- 2 plum tomatoes
- ¾ oz Parmesan ²

What you need

- olive oil
- kosher salt & ground pepper

Tools

- large pot
- grill, grill pan, or broiler

Allergens

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

Nutrition per serving

Calories 610kcal, Fat 12g, Carbs 92g, Protein 32g



1. Prep vegetables

Light a grill if using. Bring a large pot of salted water to a boil. Remove from heat; cover and keep warm. Trim ends from zucchini and eggplant and thickly slice lengthwise. Peel onion and cut crosswise into thick slabs, keeping rings intact. Cut pepper in half and remove seeds and core. Thickly slice tomatoes.



2. Season vegetables

Brush **cut vegetables** with **oil** and season well with **salt** and **pepper**.



3. Grill vegetables

Heat a grill pan if using. Oil the grill grates or grill pan. Cut **peppers** into wide strips. Add **vegetables** to the grill and cook over medium-high until lightly charred and tender, 12-15 minutes, turning occasionally. Transfer to a cutting board.



4. Cook pasta

Return **water** to a boil, add **pasta**, and cook until just al dente, about 6 minutes. Drain, reserving **half cup pasta water** and return pasta to pot.



5. Add cooked vegetables

Meanwhile, chop **vegetables** and add to **pasta** along with **1 tablespoon vinegar** and **1 tablespoon oil**. Cook over medium heat, stirring, until liquid is absorbed and pasta is heated through, about 1 minute.



6. Finish pasta

Pick **parsley leaves** from stems and coarsely chop leaves. Grate **Parmesan**. To **pasta**, add **half each parsley** and **cheese** and **¼-½ cup pasta water**. Cook over medium heat until pasta is suspended in a creamy sauce, about 1 minute. Season with **salt** and **pepper** and transfer to plates. Garnish with **remaining parsley** and **cheese**, and drizzle with **olive oil**. Enjoy! ...