





Creamy Sheet Pan Pasta

with Broccoli and Tomatoes

 30-40min  2 Servings

If you love the crunchy top of baked mac & cheese, our creamy sheet pan pasta is sure to be a favorite! After a few minutes in boiling water, the pasta finishes cooking risotto-style—with small amounts of pasta water added gradually. Toss the pasta with creamy mascarpone, Parmesan, and veggies. Spread on a rimmed baking sheet, shower with cheesy panko, and broil it to golden, bubbling perfectio...

What we send

- broccoli
- grape tomatoes
- fresh basil
- garlic

What you need

- kosher salt & ground pepper
- olive oil

Tools

- box grater or microplane
- colander
- rimmed baking sheet

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 907kcal, Fat 36g, Carbs 122g, Proteins 32g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Preheat broiler with top rack 6 inches from heat source. Cut **broccoli** into 2-inch florets. Peel and finely chop **1 teaspoon garlic**. Finely grate **Parmesan**. Cut **half of the tomatoes** in half (save rest for own use). Pick **basil leaves** from stems, discarding stems.



4. Make creamy garlic sauce

Heat **garlic** and **2 teaspoons oil** in same pot over medium until softened, about 2 minutes. Add **pasta** and **reserved pasta water**, and cook, stirring until liquid is absorbed and pasta is al dente, about 3 minutes. Stir in **mascarpone** and **remaining Parmesan** until pasta is coated. Stir in **broccoli** and **tomatoes**. Season to taste with **salt** and **pepper**.



2. Prep panko

In a medium bowl, combine **panko**, **1 tablespoon oil**, **½ cup (loosely packed) Parmesan**, **a pinch of salt**, and **a few grinds pepper**.



5. Broil pasta

Lightly **oil** a rimmed baking sheet. Thinly slice **basil** and stir **half** into the **pasta**. Spread pasta in an even layer on the prepared baking sheet. Top with **panko mixture**. Broil until panko is golden and pasta is bubbling, about 4 minutes (watch closely as broilers vary).



3. Cook pasta & broccoli

Add **broccoli** to the boiling water, and cook until barely tender, about 2 minutes. Using a slotted spoon, transfer to a medium bowl. Add **pasta** to water, and cook until barely al dente, about 5 minutes. Reserve **1 cup pasta water**, then drain pasta. Save pot.



6. Serve

Garnish **pasta** with **remaining basil** and scoop into bowls. Enjoy!