

# 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 <sup>1</sup>
- ¾ oz Parmesan <sup>7</sup>
- 3¾ oz mozzarella <sup>7</sup>
- 8 oz marinara sauce
- 1 oz panko <sup>1,6</sup>
- 2 oz basil pesto <sup>7</sup>

## WHAT YOU NEED

- kosher salt & ground pepper to taste
- olive oil
- butter <sup>7</sup>
- all-purpose flour <sup>1</sup>
- 1 cup milk <sup>7</sup>

## TOOLS

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

## ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 1190kcal, Fat 72g, Carbs 107g, 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.

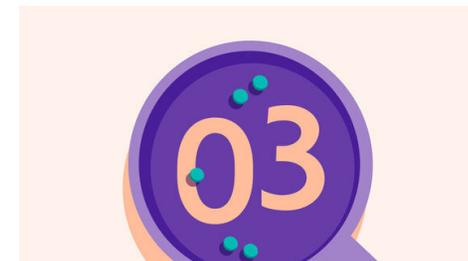
Add **pasta** to saucepan with boiling **salted water**. Cook, stirring occasionally, until nearly al dente but still has some bite in the middle, 6–7 minutes. Reserve **¼ cup cooking water** and drain. Reserve saucepan for step 4.



### 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**. 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.