

DINNERLY



Ratatouille Pasta Bake with Mozzarella & Pesto



40-50min



2 Servings

You don't need to hide a rat under your hat to make a dish as easy as this. We're exploring the classic French flavors of ratatouille by broiling eggplant, zucchini, and tomatoes, but we can't help incorporating some Italian favorites too. It all bakes together with penne and mozzarella before we dollop basil pesto over top. We've got you covered!

WHAT WE SEND

- 6 oz penne¹
- 1 eggplant
- 1 zucchini
- 2 oz roasted red peppers
- 14½ oz can whole peeled tomatoes
- 3¾ oz mozzarella⁷
- 2 oz basil pesto⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- garlic

TOOLS

- large saucepan
- 8x8-inch baking dish

ALLERGENS

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

NUTRITION PER SERVING

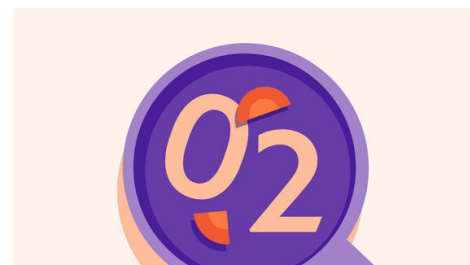
Calories 880kcal, Fat 45g, Carbs 95g, Protein 30g



1. Cook pasta

Preheat broiler with 1 rack in the center and 1 rack 6 inches from heat source.

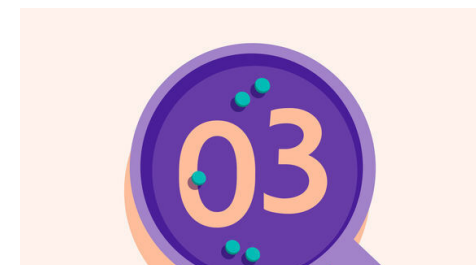
Bring a large saucepan of **salted water** to a boil. Add **pasta**; cook, stirring, until nearly al dente but still has some bite in the middle, 6–7 minutes. Reserve **¼ cup cooking water**. Drain pasta and toss with **2 teaspoons oil**.



2. Broil eggplant & zucchini

While **pasta** cooks, scrub **eggplant** and **zucchini**. Trim stems and cut both into ¾-inch pieces. Toss in an 8x8-inch baking dish with **3 tablespoons oil**; season with **salt** and **pepper**.

Broil on top oven rack, stirring every 5 minutes, until browned and softened, 15–20 minutes total.



3. Add tomatoes & peppers

Finely chop **2 teaspoons garlic**. Cut **peppers** into 1-inch pieces, if necessary. Using kitchen shears, coarsely chop **tomatoes** directly in can.

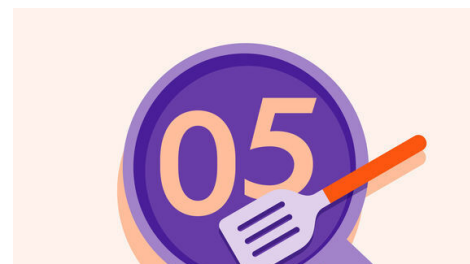
Add chopped garlic, peppers, and tomatoes to baking dish with **veggies**; stir to combine. Season to taste with **salt** and **pepper**.



4. Broil & add pasta

Continue broiling on top oven rack, stirring every 5 minutes, until **tomatoes** are darkened and liquid has reduced by half, 10–15 minutes total. Remove from oven and switch oven to 400°F.

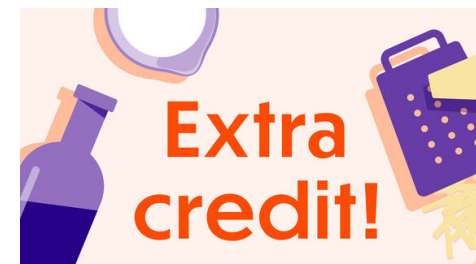
Cut or tear **mozzarella** into ½-inch pieces. Add **pasta**, **mozzarella**, and **reserved cooking water** to baking dish; stir to coat. Season to taste with **salt** and **pepper**.



5. Bake & serve

Bake on center oven rack until **cheese** is melted, **sauce** is bubbly, and **pasta** is tender, 15–20 minutes. Let cool for 5 minutes.

Serve **ratatouille pasta bake** with **pesto** dolloped over top. Enjoy!



6. Add an herb!

Need more basil in your life? Tear fresh basil leaves over top before serving.