

# 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 <sup>1</sup>
- 1 oz golden balsamic vinegar
- ¼ oz fresh parsley
- 2 plum tomatoes
- ¾ oz Parmesan <sup>2</sup>

## 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**.



### 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.



### 2. Season vegetables

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



### 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.



### 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.



### 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! ...