

# DINNERLY



## Caprese Pasta with Pesto & Zucchini



30min



2 Servings

Thanks to some high quality and delicious ready-made basil pesto, this pasta is easy-caprese! We don't skimp on the cheese, like a regular caprese—we toss in heavenly grated Parmesan in addition to the mozzarella. We add broiled zucchini to the mix, and tomatoes of course! We've got you covered!

### WHAT WE SEND

- 6 oz gemelli <sup>1</sup>
- 1 zucchini
- 1 plum tomato
- ¼ oz granulated garlic
- 3¾ oz mozzarella <sup>2</sup>
- ¾ oz Parmesan <sup>2</sup>
- 4 oz basil pesto <sup>2</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

### TOOLS

- medium pot
- colander
- rimmed baking sheet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 850kcal, Fat 50g, Carbs 73g, Protein 31g



#### 1. Cook pasta

Preheat broiler with top rack 6 inches from heat source. Bring a medium pot of **salted water** to a boil. Add **pasta** to boiling water and cook until al dente, stirring often to prevent sticking, 8–11 minutes. Reserve ¼ **cup pasta cooking water**, then drain pasta.



#### 2. Prep veggies

While **pasta** cooks, trim ends from **zucchini**, then cut into 1-inch pieces. Remove core from **tomato**, then cut into 1-inch pieces.



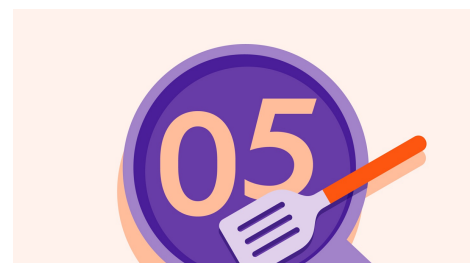
#### 3. Broil veggies

On a rimmed baking sheet, toss **veggies** with **2 tablespoons oil**, ½ **teaspoon salt**, and **a few grinds pepper**. Broil on top oven rack until softened and slightly charred, 6–12 minutes, tossing once halfway through (watch closely). Once vegetables are cooked, immediately sprinkle with ½ **teaspoon granulated garlic**.



#### 4. Prep cheese

Cut **mozzarella** into bite-size cubes. Finely grate **Parmesan**, if necessary.



#### 5. Finish & serve

Return **pasta** to pot and toss with **pesto**, **veggies**, **half of the grated Parmesan**, and **all of the reserved pasta water**. Season with **salt** and **pepper**. Add **mozzarella** and gently stir once. Serve **pasta** topped with **remaining Parmesan** and **a drizzle of olive oil**. Enjoy!



#### 6. Take it to the next level

You're gonna want some tasty garlic bread to sop up every last bit of sauce in your bowl. Make some by combining some of the remaining granulated garlic with butter or olive oil. Halve a few crusty ciabatta rolls or a loaf of Italian bread and spread on the cut sides. Wrap in foil and bake for 10–12 minutes until warm and toasty. No sauce left behind!