DINNERLY

Creamy Pasta Bake
with Broccoli & Roasted Red Peppers

🕐 20-30min   🍴 2 Servings

Bigger is better in our eyes, especially when it comes to cheese, and especially when all you want to do is wind down after a hectic day. This three-cheese pasta is ready in a flash, so you have plenty of time to rewatch your favorite series. We've got you covered!

WHAT WE SEND
- ½ lb broccoli
- 2 oz roasted red peppers
- 10 oz Alfredo sauce [7]
- 6 oz pasta shells [1]
- ¾ oz Parmesan [7]
- ¼ oz Tuscan spice blend

WHAT YOU NEED
- kosher salt & ground pepper
- olive oil

TOOLS
- large saucepan
- colander
- medium skillet

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

NUTRITION PER SERVING
Calories 990kcal, Fat 39g, Carbs 112g, Protein 48g

1. Prep Ingredients

Bring a large saucepan of salted water to a boil. Preheat broiler with rack 4-6 inches from heat source.

Finely grate **all of the Parmesan** . In a small bowl, toss parmesan with 2 teaspoons of Tuscan spice. Cut broccoli into 1-inch florets.

2. Cook Pasta and Broccoli

Add pasta to boiling water. Cook until just under al dente, 6 - 7 minutes (it will not be cooked through). Add broccoli; cook until pasta is al dente and broccoli is crisp-tender, about 2 minutes more. Reserve ¼ cup pasta water. Drain pasta and broccoli, then return both to saucepan.
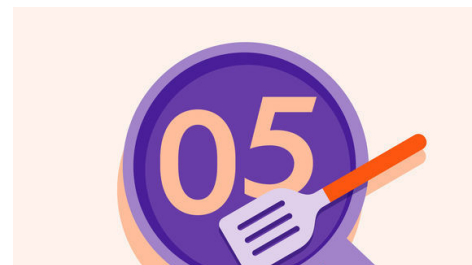
3. Broil

Stir in Alfredo sauce and 2 tablespoons of cooking water. Season to taste with salt and pepper. Add more pasta water as needed if pasta is not fully coated.

Pour pasta into a medium oven-proof skillet or baking dish. Scatter red peppers over the top and sprinkle with parmesan. Broil until cheese is browned on top, 1-3 minutes. Enjoy!
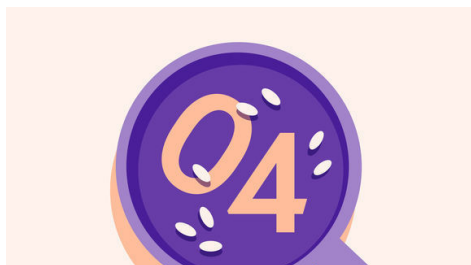
4.

5.

6. Crunch, crunch!

Add texture to this ooey gooey dish by sprinkling toasted breadcrumbs (tossed with chopped fresh parsley, if you have it) over the top. You can also top it with a can of fried onions, for a sweet and crunchy contrast.