

# DINNERLY



## Pesto Pasta with Ready to Heat Penne & Broccoli



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this skillet pesto pasta? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the broccoli and penne, then stir in the basil pesto. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered! **290**

### WHAT WE SEND

- ½ lb broccoli
- 4 oz basil pesto <sup>2</sup>
- ¼ oz granulated garlic
- 7 oz ready to heat penne <sup>1,3</sup>

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

### TOOLS

- medium skillet
- medium saucepan

### ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 580kcal, Fat 42g, Carbs 42g, Protein 14g



#### 1. Cook broccoli

Heat **1 tablespoon oil** in a medium skillet over medium-high. Break **broccoli** into florets, if necessary. Add **broccoli** and **a pinch of salt**, tossing to coat. Add **¼ cup water**; cover and cook until water is evaporated and broccoli is crisp-tender, 2–3 minutes. Add **½ teaspoon granulated garlic**; cook, stirring, until fragrant, about 1 minute. Transfer to a bowl.



#### 2. Cook pasta

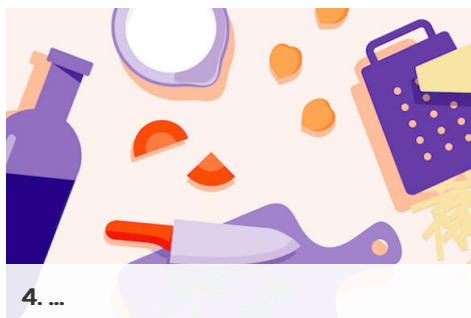
Bring a medium saucepan of **salted water** to a boil. Once boiling, add **pasta** and cook, stirring, until al dente, 1 minute. Reserve **¼ cup pasta water**, then drain noodles. Return **pasta** to saucepan.



#### 3. Add pesto & serve

Add **basil pesto**, **broccoli** and **1½ tablespoons oil** to saucepan with **pasta**, stirring gently until sauce coats pasta, adding pasta water 1 tablespoon at a time if necessary.

Season **pesto pasta** to taste with **salt** and **pepper** before serving. Enjoy!



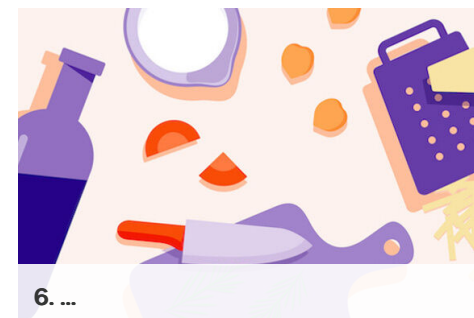
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!