

# DINNERLY



## Baked Pasta Primavera with Crispy Parmesan Breadcrumbs



40min



2 Servings

The veggies! The creamy, dreamy Alfredo! The crispy, crunchy, Parm-y topping! There's no doubt that this baked pasta primavera is as super simple as it is delicious. Just add the ingredients to the aluminum foil tray and bake until the pasta is al dente, veggies are roasted, and the topping is golden brown. Then presto! Dinner's ready. We've got you covered!

### WHAT WE SEND

- aluminum foil tray
- ½ lb broccoli
- 4 oz grape tomatoes
- 7 oz ready to heat penne <sup>1,3</sup>
- 2½ oz peas
- 2 oz roasted red peppers
- 10 oz Alfredo sauce <sup>2</sup>
- 1 oz panko <sup>3</sup>
- ¾ oz Parmesan <sup>2</sup>

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

### TOOLS

- microplane or grater

### 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 700kcal, Fat 40g, Carbs 69g, Protein 20g



#### 1. Roast broccoli & tomatoes

Preheat oven to 425°F with a rack in the center. Finely grate **Parmesan**, if necessary. Break **broccoli** into ½-inch florets, if necessary.

In aluminum tray, toss **broccoli** and **tomatoes** with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on center rack until broccoli is tender-crisp and tomatoes have just started to soften, 10–12 minutes.



#### 2. Add pasta & sauce

Add **pasta**, **peas**, **peppers**, and **Alfredo sauce** to tray; mix to combine, making sure individual pasta pieces are separated. Season with **salt** and **pepper**.

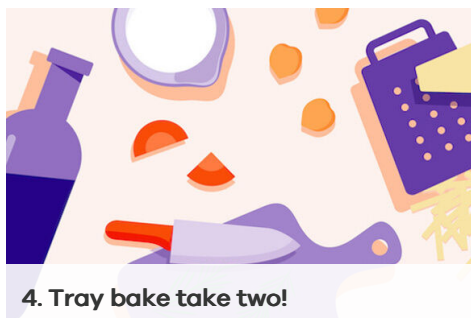
In a small bowl, mix together **panko**, **Parmesan**, and **1 tablespoon oil**; mix until combined. Sprinkle panko mixture over pasta.



#### 3. Bake pasta

Bake **pasta** on center rack until **sauce** is bubbling and **panko topping** is golden brown, 25–30 minutes.

Let pasta primavera cool for 5 minutes before serving. Enjoy!



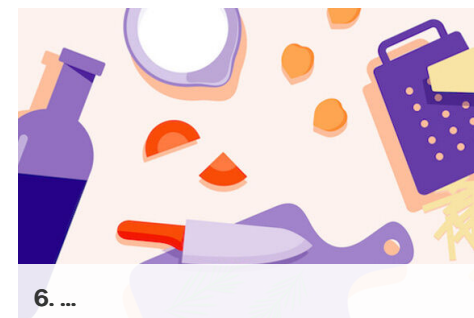
#### 4. Tray bake take two!

The aluminum tray that makes this tray bake so easy is reusable! Wash with dish soap and water, then dry thoroughly. Next time you're ready for a tray bake, spray the tray with nonstick cooking spray for even easier clean-up.



#### 5. ...

What were you expecting, more steps?



#### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!