



Creamy Sheet Pan Pasta

with Broccoli and Tomatoes



30-40min



4 Servings

If you love the crunchy top of baked mac & cheese, our creamy sheet pan pasta is sure to be a favorite! After a few minutes in boiling water, the pasta finishes cooking risotto-style—with small amounts of pasta water added gradually. Toss the pasta with creamy mascarpone, Parmesan, and veggies. Spread on a rimmed baking sheet, shower with cheesy panko, and broil it to golden, bubbling perfectio...

What we send

- broccoli
- grape tomatoes
- garlic
- fresh basil

What you need

- kosher salt & ground pepper
- olive oil

Tools

- box grater or microplane
- colander
- large pot
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 754.0kcal, Fat 31.7g, Proteins 26.5g, Carbs 96.3g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Preheat broiler with top rack 6 inches from heat source. Cut **broccoli** into 2-inch florets. Peel and finely chop **2 teaspoons garlic**. Finely grate **Parmesan**. Halve **grape tomatoes**. Pick **basil leaves** from stems, discarding stems.



4. Make creamy garlic sauce

Heat **garlic** and **2 teaspoons oil** in same pot over medium until softened, about 2 minutes. Add **pasta** and **reserved pasta water**, and cook, stirring until liquid is absorbed and pasta is al dente, about 3 minutes. Stir in **mascarpone** and **remaining Parmesan** until pasta is coated. Stir in **broccoli** and **tomatoes**. Season to taste with **salt** and **pepper**.



2. Prep panko

In a medium bowl, combine **panko**, **2 tablespoons oil**, **¾ cup (loosely packed) Parmesan**, **a pinch of salt**, and **a few grinds pepper**.



5. Broil pasta

Lightly **oil** a rimmed baking sheet. Thinly slice **basil** and stir **half of the sliced basil** into **pasta**. Spread pasta in an even layer on the prepared baking sheet. Top with **panko mixture**. Broil until panko is golden brown and pasta is bubbling, about 4 minutes (watch closely as broilers vary).



3. Cook pasta & broccoli

Add **broccoli** to the boiling water, and cook until barely tender, about 2 minutes. Using a slotted spoon, transfer to a medium bowl. Add **pasta** to water and cook until barely al dente, about 5 minutes. Reserve **2 cups pasta water**, then drain **pasta**. Save pot.



6. Serve

Garnish **pasta** with **remaining basil** and scoop into bowls. Enjoy!