

# DINNERLY



## One Pot "Baked" Ziti with Red Bell Pepper and Ricotta

 20-30min  2 Servings

This one-pot meal is a no-mess, no-hassle take on baked ziti. Rather than lotsa pots-a, you'll just have lotsa pasta to indulge in for dinner. The ziti is cooked in the sauce, keeping all of the pasta starch in the pot, which makes for a creamy result. Sweet strips of bell pepper are dotted throughout for welcome texture. We've got you covered!

## WHAT WE SEND

- red bell pepper
- tomatoes, chopped
- garlic
- pizza spice blend

## WHAT YOU NEED

- coarse salt
- freshly ground pepper
- olive oil

## TOOLS

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 670.0kcal, Fat 18.2g, Proteins 24.5g, Carbs 101.2g



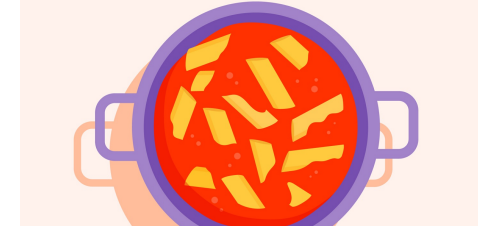
### 1. Prep ingredients

Halve **pepper**, remove stem, core and seeds, then cut into thin strips. Peel and finely chop **2 large cloves garlic**.



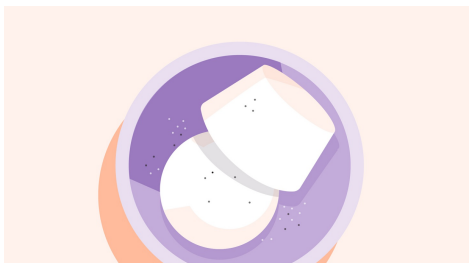
### 2. Sauté peppers

Heat **1 tablespoon oil** in a medium pot over high until shimmering. Add **bell pepper** and **¼ teaspoon salt**, and cook, stirring occasionally, until crisp-tender, and browned in spots, 5–6 minutes. Reduce heat to medium-high, add **chopped garlic**, and cook until fragrant, about 1 minute.



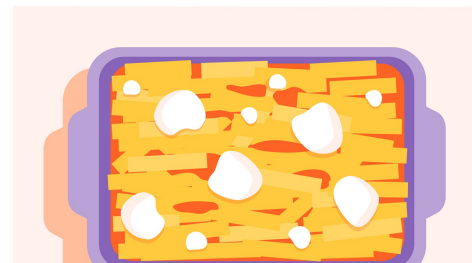
### 3. Cook pasta

Stir in **tomatoes, 2½ cups water, pasta, 2 teaspoons spice blend, 1 teaspoon salt**, and **a few grinds pepper** and bring to a boil. Reduce heat to a simmer, and cook, stirring occasionally making sure to scrape bottom of pot (pasta will stick slightly), until pasta is cooked through and sauce has thickened, 13–15 minutes. Season to taste with **salt** and **pepper**.



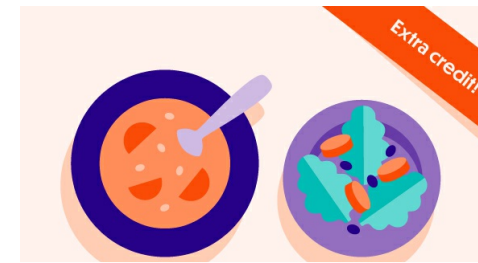
### 4. Season ricotta

Preheat broiler with rack 4–6 inches from heat source. Season **ricotta** to taste with **salt** and **a few grinds pepper**.



### 5. Finish pasta

Dollop **ricotta** all over cooked **pasta**. Transfer to oven, and broil until ricotta has melted slightly, about 3 minutes (watch closely as broilers vary). Finish with **a drizzle of olive oil**. Enjoy!



### 6. Add Your Flair

One pot meals are the best! But sometimes you may still want a little something extra on the side. In this case, a salad would be perfect, likewise some crunchy garlic bread, or for hungry bellies, opt for both!