

DINNERLY



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

 20-30min  4 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

- garlic
- chopped tomatoes
- pizza spice blend
- red bell peppers

WHAT YOU NEED

- coarse salt
- freshly ground pepper
- olive oil

TOOLS

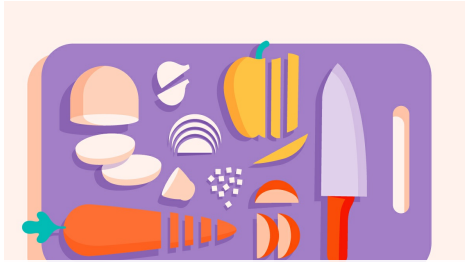
- large ovenproof pot with lid

ALLERGENS

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

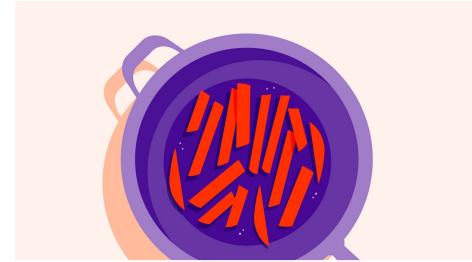
NUTRITION PER SERVING

Calories 667.0kcal, Fat 18.2g, Proteins 24.4g, Carbs 100.7g



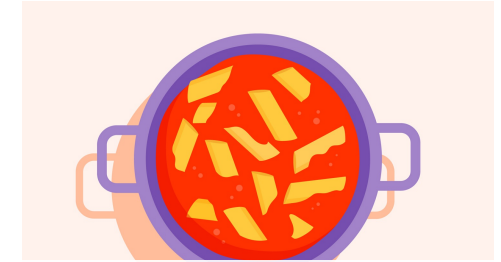
1. Prep ingredients

Halve each **pepper**, remove stem, core, and seeds, then cut into thin strips. Peel and finely chop **4 large cloves garlic**.



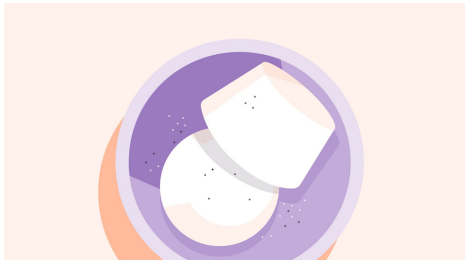
2. Sauté peppers

Heat **2 tablespoons oil** in a large ovenproof pot or Dutch oven over high until shimmering. Add **bell pepper** and $\frac{1}{2}$ **teaspoon salt**, and cook, stirring occasionally, until crisp-tender, and browned in spots, 5–6 minutes. Reduce heat to medium-high, add **garlic**, and cook until fragrant, about 1 minute.



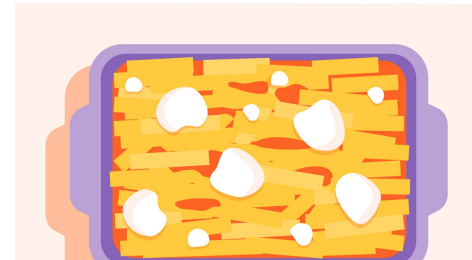
3. Cook pasta

Stir in **tomatoes**, **4 cups water**, **pasta**, **pizza spice blend**, **2 teaspoons 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 skillet (pasta will stick slightly), until pasta is cooked through and sauce has thickened, about 15 minutes. Season to taste with **salt** and **pepper**.



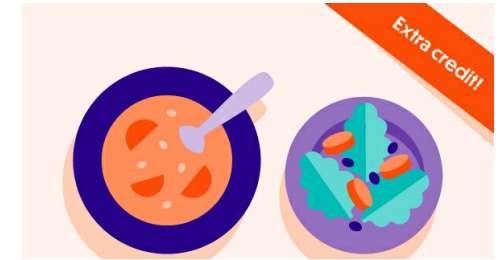
4. Season ricotta

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!