

Cheesy Tomato and Zucchini

Pasta Bake



20-30min



4 Portions

Guaranteed to please the whole family, this delicious, veggie-packed pasta bake is cooked up and ready to eat in less than half an hour. We're sure you'll be making this one again!

What we send

- crushed tomatoes
- baby rocket
- tomato paste
- wholemeal penne ¹
- bocconcini ⁷
- parmesan ⁷
- garlic
- red capsicum
- zucchini

What you'll require

- balsamic vinegar ¹⁷
- olive oil
- salt and pepper

Utensils

- large frypan
- large saucepan

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

The wholemeal pasta in this bake is an easy way to add extra fibre to your family's diet.

Allergens

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 745kcal, Fat 26.0g, Carbs 91.6g, Proteins 32.2g



1. Cook pasta

Preheat oven to 180C. Bring a large saucepan of salted water to the boil. Add $\frac{2}{3}$ the **pasta** (reserve remaining pasta for another use) and cook for 10-12 mins or until al dente. Drain and transfer to a 2L baking dish.



2. Prepare ingredients

Meanwhile, cut the **zucchini** into 1cm cubes. Cut the **capsicum** into 1cm pieces. Finely chop the **garlic**. Grate half the **parmesan**. Reserve the remainder to serve. Drain the **bocconcini** and slice into thin circles.



3. Cook zucchini

Heat 1 tbs **oil** in a large frypan over medium heat and cook the **zucchini** for 2-3 mins until light golden and tender. Set aside in a bowl.



4. Cook capsicum

Add 1 tbs **oil** to the pan and cook the **capsicum** and **garlic** for 2-3 mins until tender. Return the **zucchini** to the pan and stir to combine. Remove from the heat.



5. Assemble bake

Stir the **tomato paste** into the **crushed tomatoes** and add to the **pasta** with the **vegetables**. Season with **salt and pepper** and stir to combine. Arrange the **bocconcini** slices on top. Sprinkle with the grated **parmesan**.



6. Bake

Bake for 15-20 mins until golden and bubbly. Meanwhile, toss the **rocket** with 2 tsp **oil** and 2 tsp **balsamic vinegar**. Season with **salt and pepper** and toss to coat. Shave the remaining **parmesan** over the salad. Serve the **pasta bake** with the **salad**.