



Roasted Vegetable Baked Penne

Prep Time: 25 min

Cook Time: 40 min

Serves: 6

NUTRITION FACTS, PER SERVING:

532 calories

16 g fat

620 mg sodium



INGREDIENTS: **** Items not included in kit**

- 1 red bell pepper, large dice
- 2 zucchini, cut into 1 inch cubes
- 2 yellow squash, cut into 1 inch cubes
- 8 oz. baby bella mushrooms, cleaned & halved
- 1 cup yellow onion, large dice
- 1 TB herbs de Provence
- 1/4 cup olive oil**
- Salt & Pepper, to taste**
- 1 pound penne pasta
- 24 oz. marinara sauce
- 1 cup fontina cheese
- 1/2 cup mozzarella cheese
- 1/4 cup parmesan cheese
- 1/3 cup parmesan cheese (topping)
- 2 TB butter, cut into small pieces**
- Non-Stick cooking spray**

DIRECTIONS:

1. Preheat oven to 450 degrees. Spray a 9x13 inch pan with **non-stick cooking spray**.
2. Prep produce as listed. Cut **2 TB butter** into small pieces. Set aside.
3. On a rimmed baking sheet, toss the **bell peppers, zucchini, squash, mushrooms, onions, 1 TB Herbs de Provence, 1/4 cup olive oil, and salt & pepper** to taste. Roast until tender, about 12 minutes. Remove from oven and set aside. Reduce oven temperature to 400 degrees.
4. Meanwhile, bring a large pot of salted water to a boil over high heat. Add the **pasta** and cook for 6 minutes. Since you will be cooking the pasta a second time in the oven, the pasta should still be quite firm. Drain pasta.
5. In a large bowl, toss the drained pasta with the roasted vegetables, **marinara sauce, cheese blend (1 cup fontina, 1/2 cup mozzarella, 1/4 cup parmesan)**. Gently mix until all the pasta is coated with the marinara and the ingredients are combined.
6. Put the mixture into the greased 9x13 inch pan. Top with remaining **1/3 cup parmesan cheese** and **2 TB butter pieces**. Bake at 400 degrees until the top is golden brown and cheese has melted, about 30 minutes.

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.

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