



Cheesy Ratatouille Pasta Bake with Roasted Aubergine and Pepper

Classic 40-45 Minutes • 4 of your 5 a day • Veggie

41



Garlic Clove



Bell Pepper



Aubergine



Penne Pasta



Finely Chopped
Tomatoes with
Onion and Garlic



Vegetable Stock
Paste



Tomato Puree



Mixed Herbs



Mozzarella

Pantry Items

Oil, Salt, Pepper, Sugar

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Garlic press, baking tray, saucepan, colander, frying pan and ovenproof dish.

Ingredients

Ingredients	2P	3P	4P
Garlic Clove**	2	3	4
Bell Pepper***	1	2	2
Aubergine**	1	2	2
Penne Pasta 13)	180g	270g	360g
Finely Chopped Tomatoes with Onion and Garlic	1 carton	1½ cartons	2 cartons
Vegetable Stock Paste 10)	10g	15g	20g
Tomato Puree	30g	45g	60g
Mixed Herbs	1 sachet	1 sachet	2 sachets
Mozzarella** 7)	1 ball	2 balls	2 balls
Pantry	2P	3P	4P
Sugar for the Sauce*	½ tsp	½ tsp	1 tsp
Water for the Sauce*	75ml	100ml	150ml

*Not Included **Store in the Fridge ***Based on season, the colour of your bell pepper will either be green, yellow, red or orange to guarantee you get the best quality pepper.

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	539g	100g
Energy (kJ/kcal)	2477 /592	460 /110
Fat (g)	11.4	2.1
Sat. Fat (g)	6.2	1.1
Carbohydrate (g)	93.2	17.3
Sugars (g)	24.5	4.6
Protein (g)	26.9	5.0
Salt (g)	3.50	0.65

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **10)** Celery **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Get Prepped

Preheat your oven to 220°C/200°C fan/gas mark 7.
Peel and grate the **garlic** (or use a garlic press).

Halve the **bell pepper** and discard the core and seeds. Chop into 2cm chunks.

Trim the **aubergine**, then cut into roughly 2cm pieces and pop onto a baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer.



Make your Tomato Sauce

Meanwhile, heat a drizzle of **oil** in a large frying pan on medium heat.

Once hot, add the **garlic** and stir-fry for 30 secs.

Stir in the **chopped tomatoes, veg stock paste, tomato puree, mixed herbs, sugar** and **water for the sauce** (see pantry for both amounts).

Bring to the boil, then lower the heat and simmer, stirring occasionally, until thickened, 7-8 mins.



Roast the Veg

When the oven is hot, roast the **aubergine** on the top shelf until soft and golden, 25-30 mins.

Meanwhile, bring a large saucepan of **water** to the boil with ½ **tsp salt**.

When the **aubergine** is halfway through cooking, add the **pepper chunks** to the same tray, drizzle with a little more **oil** and toss together. Cook for the remaining time, 10-12 mins.



Ready, Steady, Bake

While the **sauce** simmers, drain the **mozzarella** and tear into small pieces.

When everything's ready, stir the **roasted veg** and **cooked penne** into the **sauce**. Taste and season with **salt** and **pepper** if needed.

Transfer to an ovenproof dish and top evenly with the **mozzarella**.

Bake on the top shelf of your oven until the **cheese** is bubbling and golden brown, 10-15 mins.



Cook the Pasta

When the **water** is boiling, add the **penne** and bring back to the boil. Cook until tender, 12 mins.

Once cooked, drain in a colander and pop back into the pan. Drizzle with **oil** and stir through to stop it sticking together.



Serve

Once the **pasta bake** is ready, spoon into your serving bowls and tuck in.

Enjoy!