



CARAMELIZED VEGGIE PASTA BAKE

with Crispy Cheddar Breadcrumbs

WHAT WE SEND (2 servings | 4 servings)

✳️ **Keep refrigerated.**



Bell Pepper *
(1 | 2)



Yellow Onion
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



Parsley *
(1 | 2)



Cavatappi Pasta
(1 | 2)
Contains wheat



Panko Breadcrumbs
(1 | 2)
Contains wheat



Cream Cheese *
(2 | 4)
Contains milk



Shredded Cheddar *
(1 | 2)
Contains milk

WHAT YOU'LL NEED

Vegetable Oil
(1 tsp | 2 tsp)

Butter
(4 TBSP | 8 TBSP)
Contains milk

Sugar
(1 tsp | 2 tsp)

Flour
(1 TBSP | 2 TBSP)
Contains wheat

CHEF'S TIP

All broilers vary (some run super hot, some are a little less aggressive!), so be sure to check on your dish periodically for any burning in Step 6. Remove from the oven as soon as you see a golden-brown crust!



1. Preheat broiler to high or oven to 500 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Core, deseed, and thinly slice **bell pepper**. Halve, peel, and thinly slice **onion**. Pick **parsley leaves** from stems; roughly chop leaves and finely chop stems. Peel and finely chop **garlic**.



3. Meanwhile, heat a **drizzle of oil** in a large, preferably ovenproof, pan over medium-high heat. Add **bell pepper** and **onion** and season with **salt** and **pepper**. Cook, stirring occasionally, until browned and softened, about 8 minutes. (If veggies start to brown too quickly, add a splash of water.) Add **¼ cup water** and **1 tsp sugar** (**½ cup water** and **2 tsp sugar** for 4 servings); cook, stirring occasionally, until veggies are caramelized and jammy, about 5 minutes more. Turn off heat; transfer to a bowl and set aside.



5. Melt **2 TBSP butter** (**4 TBSP** for 4 servings) in pan used for veggies over medium-high heat. Add **1 TBSP flour** (**2 TBSP** for 4) and cook, stirring constantly, until lightly browned, about 1 minute. Slowly whisk in **1 cup reserved pasta cooking water** (**1 ½ cups** for 4). Stir in **cream cheese** and **remaining cheddar** until melted. Season generously with **salt** and **pepper**.



2. Once water is boiling, add **pasta** to pot and cook until al dente, 9-11 minutes. Reserve **1 ¼ cups pasta cooking water** (**2 cups** for 4 servings), then drain.



4. While veggies cook, place **2 TBSP butter** (**4 TBSP** for 4 servings) in a medium, microwave-safe bowl. Microwave until melted, about 30 seconds. Stir in **panko**, **chopped parsley stems**, **garlic**, and **half the cheddar**. Season generously with **salt** and **pepper**.



6. Fold **cavatappi** and **caramelized veggies** into pan with **sauce**. Add a splash or two of **remaining reserved pasta cooking water**, if needed, until creamy. (If your pan isn't ovenproof, transfer mixture to a baking dish.) Sprinkle with **panko mixture** and broil or bake until cheese is melted and panko is golden brown, 2-3 minutes. (Watch carefully! The broiler is a powerful tool.) Garnish with **chopped parsley leaves** and serve.

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