



# Tomato Bacon Bolognese Pasta Bake

WITH MOZZARELLA

Fast & Fresh Family



## Prep & Cook Time

25-35 MIN

## Cook Within

7 DAYS

## Difficulty Level

EASY

## Spice Level

NOT SPICY

## Ingredients

- 8 oz. Vodka Sauce
- 2 oz. Shredded Mozzarella
- 16 oz. Cooked Penne Pasta
- 12 oz. Bolognese Meat Sauce
- 4 oz. Grape Tomatoes
- 5 oz. Peas
- 1 tsp. Chopped Garlic
- 2 oz. Crumbled Bacon

## You Will Need

Olive Oil, Salt, Pepper  
Baking Sheet, Microwave-Safe  
Bowl

View nutritional information at  
[www.homechef.com/23537](http://www.homechef.com/23537)

*\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.*

*Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.*

*If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.*

*For food safety, heat to a minimum internal temperature of 165 degrees as measured by a thermometer.*

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## Microwave

- Thoroughly rinse any fresh produce and pat dry. Prick **tomatoes** with a fork.
- In one provided tray, combine tomatoes, **peas**, and 2 tsp. **olive oil**. Add **bacon** to second provided tray.
- Microwave both trays uncovered until vegetables are heated through and bacon crisps, 2-3 minutes.
- Carefully remove both trays from microwave. Remove bacon from tray and set aside. Transfer half the vegetables to now-empty second tray.
- In a microwave-safe bowl, combine **Bolognese sauce, vodka sauce, garlic**, ¼ tsp. **salt**, and a pinch of **pepper**. Cover with a damp paper towel. Microwave covered until heated through, 2-3 minutes.
- Carefully remove from microwave and stir to combine.
- Evenly divide **pasta** between both trays. Carefully pour sauce over both trays, dividing evenly. Stir to coat pasta. Top both trays evenly with crisped bacon (reserve a pinch for garnish), and **cheese**.
- Microwave again uncovered until heated through and cheese melts, 4-5 minutes.
- Carefully remove trays from microwave.
- To serve, garnish with reserved crisped bacon. Bon appétit!

## Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Prick **tomatoes** with a fork.
- In one provided tray, combine tomatoes, **peas**, and 2 tsp. **olive oil**. Add **bacon** to second provided tray.
- Place both trays on a baking sheet. Bake uncovered in hot oven until vegetables are heated through and bacon crisps, 8-10 minutes.
- Carefully remove both trays from oven. Remove bacon from tray and set aside. Transfer half the vegetables to now-empty second tray.
- In a microwave-safe bowl, combine **Bolognese sauce, vodka sauce, garlic**, ¼ tsp. **salt**, and a pinch of **pepper**. Cover with a damp paper towel. Microwave covered until heated through, 2-3 minutes.
- Carefully remove from microwave and stir to combine.
- Evenly divide **pasta** between both trays. Carefully pour sauce over both trays, dividing evenly. Stir to coat pasta. Top both trays evenly with crisped bacon (reserve a pinch for garnish), and **cheese**.
- Place both trays on a baking sheet. Bake again uncovered in hot oven until heated through and cheese melts, 10-12 minutes.
- Carefully remove both trays from oven.
- To serve, garnish with reserved crisped bacon. Bon appétit!