



NUTRITION *per serving* 88g carbohydrates 56g fat 31g protein 582mg sodium | vegetarian, soy-free



Calories
955



Prep & Cook Time
40-50 min.



Cook Within
7 days



Difficulty
Intermediate



Spice Level
Not Spicy



HOME CHEF

STAFF PICK

Baked Pesto Pasta

with eggplant and sun-dried tomatoes

IN YOUR BOX

- 8 oz. Fusilli
- 1 oz. Julienned Sun-Dried Tomatoes
- 1 Eggplant
- 2 Garlic Cloves
- 6 oz. Chef's Heavy Cream
- 3 Tbsp. Pesto
- 3 oz. Shredded Mozzarella

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Medium Pot
- Medium Casserole Dish (Oven Safe)
- Colander
- Small Bowl
- Large Non-Stick Pan
- Baking Sheet

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BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Thoroughly rinse produce and pat dry
- Bring a **medium** pot of **lightly salted water** to a boil
- Preheat oven to **425 degrees**
- Prepare a casserole dish with cooking spray
- Place a colander in the sink

WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- Once **water** is boiling, carefully scoop out ½ cup. This water will be used to re-hydrate (steep) **sun-dried tomatoes**.
- Don't have a medium casserole dish? We recommend using an 8" pie pan or 8" x 8" square pan.

FROM THE CHEF

When pasta is drained from cooking water, it will still be slightly firmer than al dente. Don't worry, it will finish cooking in the oven later.

Eggplant soaks up olive oil like a sponge when cooked. Be sure to stir immediately after adding to pan to coat evenly.

Did you know...

The word *fusilli* comes from the Italian word *fuso*, which means *spun*.



Cook the Pasta

Scoop out ½ cup **boiling water** into a small bowl and reserve for next step. Place **fusilli** into boiling water and cook 9 minutes. Drain in colander and return to pot. *Pasta will not be fully tender, but will finish cooking in a later step.*



Prepare the Ingredients

Add **sun-dried tomatoes** to small bowl with **boiled water**, cover with plastic wrap or foil, and rehydrate at least 5 minutes. Trim ends off **eggplant** and cut into ½" dice. Mince **garlic**.



Cook the Eggplant

Place a large non-stick pan over medium-high heat. Working in two batches if necessary, add 1 Tbsp. **olive oil** and **eggplant** to hot pan. Cook, stirring occasionally, 5-6 minutes, or until lightly browned and tender. Remove from heat. To pot with **fusilli**, add **eggplant**, **sun-dried tomatoes** and **steeping liquid**, **cream**, **garlic**, and **pesto**. Stir to combine and season with ½ tsp. **salt** and ¼ tsp. **pepper**.



Bake the Pasta

Transfer **pasta** to prepared casserole dish and top with **shredded mozzarella**. Put casserole dish on top of baking sheet and bake 15-18 minutes, or until pasta is hot and cheese is golden brown.



Plate the Dish

Serve family style and dig in!