

Ingredients



drained

1 can (28 oz./750 g) diced tomatoes,

Add-In

1 small zucchini, cut into chunks

into chunks (about 2 medium carrots)

1 cup (250 mL) carrots, peeled and cut

4 garlic cloves, peeled

1 tsp (5 mL) salt

1 tbsp (15 mL) Italian Seasoning Mix

¼ cup (60 mL) water

Sauce

2 oz. (60 g) fresh Parmesan cheese

2 oz. (60 g) mozzarella cheese

2½ cups (625 mL) water

1 lb. (450 g) penne pasta

Pasta

Hidden Veggie Marinara

MOM
fueling
HUNGRY
BOYS

Instructions

- Bring a large pot of water to a boil. Add the pasta and cook according to the package directions.
- Meanwhile, add the sauce ingredients, in the order listed, to the Deluxe Cooking Blender. Replace and lock the lid. Turn the wheel to select the HEATED PUREE setting; press the wheel to start.
- When the timer is up, press CANCEL. Remove the vented lid cap and carefully add the tomatoes. Replace the cap and blend on speed 2 of the CUSTOM BLEND setting for 30 seconds.*
- To serve, pour the sauce over the cooked and drained pasta; stir to combine. Top the pasta with the mozzarella cheese.

Notes: For a thicker sauce, drain the tomatoes before adding them to the puree.

