

PREP IN
5 MIN

READY IN
40 MIN



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FARMERS MARKET LINGUINE

with Lemon & Parmesan

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Zucchini *
(1 | 2)



Roma Tomato *
(1 | 2)



**Button
Mushrooms ***
(1 | 2)



Garlic
(3 Cloves | 6 Cloves)



Lemon *
(1 | 2)



Chives *
(1 | 1)



Linguine Pasta
(1 | 2)
Contains: Wheat



Cream Cheese *
(1 | 2)
Contains: Milk



**Shredded
Parmesan ***
(1 | 2)
Contains: Milk

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

Olive Oil
(4 tsp | 8 tsp)

CUSTOMPLATE

This dish is eligible for CustomPlate!
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CHEF'S TIP

Want to give this dish a spicy kick? If you've got some on hand, sprinkle your finished pasta with a pinch of chili flakes.

HAVE A CUSTOMPLATE?

Did you add chicken breasts to this meal? While pasta cooks in step 3, pat chicken dry with paper towels and season all over with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken; cook until browned and cooked through, 5–6 minutes per side. Transfer to a plate to rest, then thinly slice crosswise. Arrange over your finished pasta in step 5.

1.



Preheat oven to 450 degrees. **Wash and dry all produce.** Trim and halve **zucchini** lengthwise; cut crosswise into $\frac{3}{4}$ -inch-thick half-moons. Cut **tomato** into $\frac{1}{2}$ -inch-thick wedges. Trim and quarter **mushrooms**. Peel **garlic**.

2.



Toss **zucchini, tomato, and mushrooms** on a baking sheet with a **large drizzle of olive oil, salt, and pepper**. Place **garlic cloves** in the center of a small piece of foil and drizzle with **olive oil**. Cinch into a packet and place on same sheet. **(For 4 servings, divide veggies between 2 sheets.)** Roast until everything is browned and tender, 20–25 minutes for veggies and 15–20 minutes for garlic. Once garlic is done, carefully transfer to a cutting board and mash cloves with a fork until smooth.

3.



While everything roasts, bring a large pot of **salted water** to a boil. Zest and quarter **lemon**. Thinly slice **chives**. Once water is boiling, add **pasta** to pot. Cook until al dente, 9–11 minutes. Reserve $\frac{1}{2}$ cup **pasta cooking water**, then drain and return pasta to pot. Toss with a **drizzle of olive oil**.

4.



Heat pot with **pasta** over medium-high heat. Add **2 TBSP butter** (**4 TBSP for 4 servings**), **mashed garlic, cream cheese, lemon zest, and half the chives**. Stir until combined, then add **Parmesan**. Stir, adding splashes of **reserved pasta cooking water** as needed, until creamy. Stir in **roasted veggies** and a squeeze of **lemon juice**. Season with **salt and pepper**.

5.



Divide **pasta** between bowls and top with **remaining chives**. Serve with **remaining lemon wedges** on the side.

Chicken is fully cooked when internal temperature reaches 165 degrees.

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