EveryPlate

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with Lemon & Parmesan

WHAT WE SEND (2 servings | 4 servings)

★ Keep refrigerated



Lemon *

(1 | 2)

(1 | 2)



Roma Tomato *

Chives* (1 | 1)



Mushrooms* (1 | 2)



Penne Pasta (1 | 2)Contains: Wheat





(1 | 2) Contains: Milk

PREP IN 5 MIN

READY IN 40 MIN



If you chose to add a protein when placing your order, follow the CustomPlate instructions on the flip side of this card to learn how to modify your meal.



Shrimp @ (1 | 2) Contains: Shellfish Cooking Oil @

WHAT YOU'LL NEED

Kosher Salt Black Pepper

Butter (2 TBSP | 4 TBSP) Contains: Milk

Cooking Oil

(4 tsp | 8 tsp)

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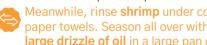
Preheat oven to 450 degrees. Wash and dry produce. Trim and halve zucchini lengthwise; cut crosswise into 34-inch-thick half-moons. Cut tomato into ½-inch-thick wedges. Trim and quarter mushrooms. Peel garlic.



Toss zucchini, tomato, and mushrooms on a baking sheet with a large drizzle of oil, salt, and pepper. Place garlic cloves in the center of a small piece of foil and drizzle with 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.



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, stirring occasionally, until al dente, 9-11 minutes. Reserve ½ cup pasta cooking water, then drain and return pasta to pot. Toss with a drizzle of oil.



Meanwhile, rinse **shrimp** under cold water, then pat dry with paper towels. Season all over with **salt** and **pepper**. Heat a large drizzle of oil in a large pan over high heat. Once pan is hot, add shrimp and cook, stirring occasionally, until opaque and cooked through, 3-4 minutes.



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



Stir cooked shrimp into pasta.



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

Shrimp are fully cooked when internal temperature reaches 145 degrees