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ROASTED ZUCCHINI, BELL PEPPER & TOMATO PENNE

in a Tuscan-Spiced Cream Sauce

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Penne Pasta

(1 | 2)

Contains: Wheat



Zucchini *

(1 | 2)



Garlic

(1 Clove | 2 Cloves)



Lemon *

(1 | 1)



Cream Cheese *

(2 | 4)

Contains: Milk



**Tuscan Heat
Spice**

(1 | 2)



**Shredded
Parmesan ***

(1 | 2)

Contains: Milk



Roma Tomato *

(1 | 2)



Bell Pepper *

(1 | 2)



Scallions *

(1 | 2)

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Butter

(2 TBSP | 4 TBSP)

Contains: Milk

Olive Oil

(2 tsp | 4 tsp)

\$20

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**Chicken
Breast
Strips** 🍗

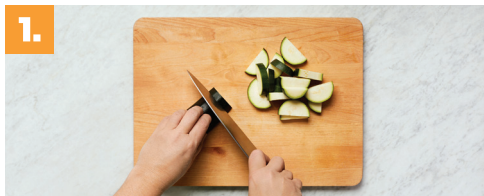
(1 | 2)

Cooking Oil 🍴

CHEF'S TIP

How do you know if your pasta water is salty enough? Taste it! (We're serious.) Because your cooking water is the only chance you have to season the pasta itself, it's super-important to treat it like you would any other ingredient. The water should taste about as salty as the ocean!

1.



Adjust rack to middle position (**middle and top positions for 4 servings**) and 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. Core, deseed, and dice **bell pepper** into $\frac{1}{2}$ -inch pieces. Cut **tomato** into $\frac{1}{2}$ -inch-thick wedges.

2.



Toss **zucchini, bell pepper, and tomato** on a baking sheet with a **large drizzle of olive oil, 1 tsp Tuscan Heat Spice (you'll use the rest later), salt, and pepper.** (**For 4 servings, divide veggies between two baking sheets; roast on middle and top racks.**) Roast on middle rack until browned and tender, 20–25 minutes.

3.



While veggies roast, bring a large pot of **salted water** to a boil. Peel and finely chop **garlic**. Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lemon**. 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 (**keep empty pot handy for the next step**).

↔ Pat **chicken** dry with paper towels and season with **1 tsp Tuscan Heat Spice, salt, and pepper.** Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and cook, stirring, until browned and cooked through, 4–6 minutes.

4.



Heat pot used for pasta over medium-high heat. Add **2 TBSP butter (4 TBSP for 4 servings), garlic, and scallion whites**; cook, stirring, until softened, 1 minute. Stir in **cream cheese and remaining Tuscan Heat Spice.** Season with **salt and pepper.**

5.



Stir $\frac{1}{3}$ cup **plain water ($\frac{1}{2}$ cup for 4 servings)** into pot until combined, then add **half the Parmesan (save the rest for serving)** and **lemon zest** to taste. Stir in **drained pasta and roasted veggies**, adding **splashes of reserved pasta cooking water** as needed, until everything is coated in a creamy sauce. Stir in a **squeeze of lemon juice** and season with **salt and pepper.**

↔ Stir **cooked chicken** into pasta.

6.



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

Chicken is fully cooked when internal temperature reaches 165 degrees.

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