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## CREAMY PENNE PRIMAVERA

with Lemon, Peas, Roasted Mushrooms & Zucchini

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



Did you choose to add a protein? We like your style! Follow along with the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



**Chicken Breast Strips** 🍗  
(1 | 2)

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Butter**  
(1 TBSP | 2 TBSP)  
*Contains: Milk*

**Cooking Oil**  
(2 tsp | 4 tsp)  
**Olive Oil**  
(1 tsp | 2 tsp)

**\$20**

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## CHEF'S TIP

Can't get enough of the caramelized flavor of your roasted garlic? Use this foil-packet technique again to roast whole cloves for a decadent compound butter. Just be sure to let the garlic cool to room temperature, then mash the cloves with a fork and stir into softened butter. Pro tip: This makes an awesome spread for your fave toasted bread or topping for steak or chicken!

1.



Preheat oven to 450 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Trim and halve **zucchini** lengthwise; slice crosswise into ½-inch-thick half-moons. Trim and quarter **mushrooms**. Peel **garlic**; thinly slice 1 clove (**2 cloves for 4 servings**) and keep remaining cloves whole. Zest and quarter **lemon**.

2.



Toss **zucchini** and **mushrooms** on a baking sheet with a **large drizzle of oil**, **half the Italian Seasoning** (*use the rest however you'd like*), **salt**, and **pepper**. Wrap **whole garlic cloves** in a small piece of foil; place on same sheet. Roast until veggies are browned and tender and garlic is softened, 14–16 minutes.



Save **remaining Italian Seasoning** for the next step.

3.



Once water is boiling, add **pasta** to pot. Cook until al dente, 9–11 minutes. Reserve **1 cup pasta cooking water**, then drain. Keep empty pot handy for the next step.



While pasta cooks, **pat chicken** dry with paper towels. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and season with **remaining Italian Seasoning**, **salt**, and **pepper**. Cook, stirring, until browned and cooked through, 4–6 minutes. Turn off heat.

4.



Add **1 TBSP butter** (**2 TBSP for 4 servings**), a **drizzle of olive oil**, and **sliced garlic** to pot used for pasta; heat over medium heat. Cook, stirring, until garlic is fragrant, 30 seconds. Add **peas**; cook, stirring, until warmed through, 1 minute. Add **¼ cup reserved pasta cooking water** (**½ cup for 4**), **cream cheese**, and **half the Parmesan** (*save the rest for serving*). Stir until combined and thickened, 1–2 minutes. Season with **salt** and **pepper**. Turn off heat.

5.



Once **veggies** are done, carefully open foil packet and mash **garlic cloves** with a fork. Heat pot with **sauce** over medium heat; stir in mashed garlic, **drained pasta**, roasted veggies, **lemon zest**, and a **squeeze of lemon juice**. Toss, adding **splashes of reserved pasta cooking water** as needed, until everything is coated in a creamy sauce. Season with **salt** and **pepper**.



Stir **cooked chicken** into pasta.

6.



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

*Chicken is fully cooked when internal temperature reaches 165 degrees.*

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