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FARMERS MARKET PENNE

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)



Penne Pasta
(1 | 2)
Contains: Wheat



Cream Cheese *
(1 | 2)
Contains: Milk



Shredded Parmesan *
(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.



Bacon 🥓
(1 | 2)

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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You may notice that we pretty much always ask you to reserve a bit of pasta cooking water before draining your pasta. Wondering what makes this cloudy water so darn special? It's salty and starchy, and those magical starches help emulsify your sauce (aka turn it silky smooth). Basically, it makes good pasta great, and we'll never leave you with a bowl full of just *good*.

1.



Preheat oven to 450 degrees. **Wash and dry 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 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.

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, stirring occasionally, 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 oil**.

↔ While water comes to a boil, heat a large, dry pan over medium-high heat. Add **bacon**; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6–10 minutes. Turn off heat; transfer to a paper-towel-lined plate.

4.



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**.

↔ Once **bacon** is cool enough to handle, roughly chop. Stir half the chopped **bacon** into **pasta**.

5.



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

↔ Garnish with **remaining chopped bacon**.

Bacon is fully cooked when internal temperature reaches 145 degrees.

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