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ROASTED ZUCCHINI, BELL PEPPER & TOMATO PENNE in Tuscan-Spiced Cream Sauce

WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated



Zucchini *
(1 | 2)



Bell Pepper *
(1 | 2)



Roma Tomato *
(1 | 2)



Tuscan Heat Spice
(1 | 2)



Garlic
(1 Clove | 2 Cloves)



Scallions *
(1 | 2)



Lemon *
(1 | 1)



Penne Pasta
(1 | 2)
Contains: Wheat



Cream Cheese *
(2 | 4)
Contains: Milk



Shredded Parmesan *
(1 | 2)
Contains: Milk

PREP IN **10 MIN** READY IN **35 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

Olive Oil
(2 tsp | 4 tsp)

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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 produce.** Trim and halve **zucchini** lengthwise; cut crosswise into 3/4-inch-thick half-moons. Core, deseed, and dice **bell pepper** into 1/2-inch pieces. Cut **tomato** into 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 2 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, stirring occasionally, until al dente, 9–11 minutes. Reserve **1/2 cup pasta cooking water**, then drain. ([Keep empty pot handy for the next step.](#))

↔ While pasta cooks, rinse **shrimp** under cold water, then pat dry with paper towels. Heat a **drizzle of oil** in a large pan over medium-high heat. Add shrimp and season with **salt** and **pepper**; cook, stirring occasionally, until opaque and cooked through, 2–3 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 **1/3 cup plain water** ([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**, **roasted veggies**, and **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 in **shrimp** along with **roasted veggies**.

6.



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

Shrimp are fully cooked when internal temperature reaches 145 degrees.

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