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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.



**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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**\$20**



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**.

↔ 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.

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**.

↔ Stir **cooked shrimp** into **pasta**.

5.



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.*

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