



## FARMERS MARKET PENNE

with Lemon and 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 | 2)



**Penne Pasta**  
(1 | 2)  
*Contains wheat*



**Cream Cheese \***  
(1 | 2)  
*Contains milk*



**Shredded Parmesan \***  
(1 | 2)  
*Contains milk*

### WHAT YOU'LL NEED

**Butter**  
(2 TBSP | 4 TBSP)  
*Contains milk*

**Olive Oil**  
(4 tsp | 8 tsp)



Want to give this dish some extra OOMPH? If you've got some on hand, sprinkle your finished dish with a pinch of chili flakes.



1. 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. Halve **tomato** lengthwise; cut into  $\frac{1}{2}$ -inch-thick wedges. Trim and quarter **mushrooms**. Peel **garlic**.



2. Toss **zucchini, tomato wedges, and mushrooms** on a baking sheet with a **large drizzle of olive oil, salt, and pepper**. Place **garlic cloves** in the center of a small piece of foil and drizzle with **olive 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, 15-20 minutes for garlic and 20-25 minutes for veggies. Once garlic is done, carefully transfer to a cutting board and mash with a fork until smooth.



3. Meanwhile, 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 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 olive oil**.



4. Return pot with pasta to medium-high heat. Add **2 TBSP butter (4 TBSP for 4 servings), mashed garlic, cream cheese, lemon zest, and half the chives**. Stir until combined, then add **Parmesan**. Stir, adding splashes of **reserved pasta cooking water** as necessary until creamy. Stir in **roasted vegetables** and a squeeze of **lemon juice**. Season with **salt and pepper**.



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

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