



Creamy Squash Linguine

with Goat Cheese, Almonds and Crispy Shallots

Deluxe Veggie

35 Minutes



-  Fresh Linguine
227 g | 454 g
-  Goat Cheese
½ cup | 1 cup
-  Butternut Squash, cubes
340 g | 680 g
-  Leek
1 | 2
-  Rosemary, sprig
1 | 2
-  Cream
113 ml | 237 ml
-  Almonds, sliced
28 g | 56 g
-  Zesty Garlic Blend
1 tbsp | 2 tbsp
-  Crispy Shallots
28 g | 56 g
-  Lemon
1 | 2
-  Parmesan Cheese, shredded
¼ cup | ½ cup
-  Cream Cheese
2 | 4

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Unsalted butter, oil, salt, pepper

Cooking utensils | Baking sheet, colander, large non-stick pan, measuring cups, measuring spoons, parchment paper, zester

Measurements
within steps

1 tbsp	(2 tbsp)	oil
2 person	4 person	Ingredient

1



Roast squash

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Add **10 cups water** and **1 tbsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, add **squash, Zesty Garlic Blend** and **1 tbsp (2 tbsp) oil** to a parchment-lined baking sheet. (**TIP:** We love using olive oil in this recipe!) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, stirring halfway through, until tender and golden-brown, 22-25 min.

2



Make almond topping

- Meanwhile, heat a large non-stick pan over medium-high.
- When hot, add **almonds** to the dry pan. Toast, stirring often, until golden, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)
- Add **crispy shallots**. Cook, stirring often, until fragrant.
- Remove from heat, then transfer to a plate. Season with **salt**.
- Set aside to cool.

3



Remaining prep

- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Strip **rosemary leaves** from stems, then finely chop **1 tsp (2 tsp)**.

4



Make sauce

- Reheat the same pan (from step 2) over medium.
- When hot, add **1 tbsp (2 tbsp) butter**, then **leeks** and **rosemary**. Season with **salt** and **pepper**. Cook, stirring often, until **leeks** are tender, 3-4 min.
- Add **cream, cream cheese** and **half the goat cheese**. Bring to a simmer. Cook, stirring often, until **cheese** melts and **sauce** thickens slightly, 2-3 min.

5



Cook fresh linguine

- Meanwhile, add **linguine** to the boiling water. Cook uncovered, stirring occasionally, until tender, 3-4 min.
- Reserve **1 cup (1 ½ cups) pasta water**, then drain.

6



Finish and serve

- Add **squash, linguine, half the reserved pasta water, half the Parmesan** and **2 tsp (4 tsp) lemon juice** to the pan with **sauce**. Toss to combine. (**TIP:** If you prefer a lighter sauce, add more reserved pasta water, 1-2 tbsp at a time.)
- Divide **linguine** between plates.
- Top with **remaining goat cheese, remaining Parmesan, almond topping** and **lemon zest**.
- Squeeze a **lemon wedge** over top, if desired.