



# Zucchini and Lemon Linguine

with Peas and Pesto

Veggie

35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

- Linguine
- Zucchini
- Lemon
- Chili Pepper
- Garlic
- Green Peas
- Basil Pesto
- Parmesan Cheese

### HELLO ZUCCHINI

The name for this popular veggie comes from "zucca" the Italian word for squash!

## Start here

Before starting, wash and dry all produce.

### Heat Guide for Step 4 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp
- Extra-spicy: 2 tsp

## Bust Out

Large pot, measuring cups, measuring spoons, micropolane/zester, strainer, large non-stick pan

## Ingredients

	2 Person	4 Person
Linguine	170 g	340 g
Garlic	6 g	12 g
Zucchini	200 g	400 g
Green Peas	113 g	227 g
Lemon	1	2
Basil Pesto	¼ cup	½ cup
Chili Pepper 🌶️	1	1
Parmesan Cheese	¼ cup	½ cup
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

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## Prep

In a large pot, add **10 cups water** and **2 tsp salt**. (NOTE: Use same for 4 ppl.) Cover and bring to a boil over high heat. While **water** boils, halve **zucchini** lengthwise, then cut into ¼-inch half-moons. Zest **lemon**, then cut into wedges. Thinly slice **chili**, removing seeds for less heat. (NOTE: We suggest using gloves when prepping chili!)



## Make sauce

To the pan with **veggies**, add **garlic**, **basil pesto**, **reserved pasta water** and **1 tsp chili**. (NOTE: Reference Heat Guide.) Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min. Add **linguine**, **lemon zest**, **half the Parmesan** and **1 tbsp butter** (dbl for 4 ppl). Remove from heat. Stir together until **linguine** is coated.



## Cook linguine

To **boiling water**, add **linguine**. Cook, stirring occasionally, until **linguine** is tender, 10-12 min. When **linguine** is tender, reserve **¾ cup pasta water** (dbl for 4 ppl), then drain.



## Finish and serve

Divide **zucchini** and **lemon linguine** between bowls. Sprinkle over **remaining Parmesan**. Squeeze over a **lemon wedge**, if desired.

## Dinner Solved!



## Cook veggies

While **linguine** cooks, heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **zucchini** and **peas**. Cook, stirring occasionally, until tender, 4-5 min.