



# Zucchini and Lemon Linguine

with Basil Pesto and Goat Cheese

Veggie

Optional Spice

Quick

25 Minutes



Linguine



Garlic, cloves



Zucchini



Sugar Snap Peas



Lemon



Basil Pesto



Red Chili Pepper



Parmesan Cheese, shredded



Goat Cheese



Baby Spinach



Cream



Garlic Salt

## 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 2:

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

## Bust out

Colander, measuring spoons, zester, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Linguine	170 g	340 g
Garlic, cloves	2	4
Zucchini	200 g	400 g
Sugar Snap Peas	113 g	227 g
Lemon	1	2
Basil Pesto	¼ cup	½ cup
Red Chili Pepper 🌶️	1	1
Parmesan Cheese, shredded	¼ cup	½ cup
Goat Cheese	56 g	112 g
Baby Spinach	56 g	113 g
Cream	56 ml	113 ml
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

## 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.*

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## 1 Prep

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. While **water** comes to a boil, halve **zucchini** lengthwise, then cut into ¼-inch half-moons. Trim, then halve **snap peas**. Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges. Peel, then mince or grate **garlic**. Thinly slice **chili**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping chilis!)



## 4 Cook linguine

When **sauce** is done, add **linguine** to the **boiling water**. Cook, stirring occasionally, until **linguine** is tender, 10-12 min. Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return **linguine** to the same pot, off heat.



## 2 Cook veggies

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **zucchini**. Season with **garlic salt** and **pepper**. Cook, stirring occasionally, until tender-crisp, 3-4 min. Add **garlic, snap peas** and **½ tsp chilis**. (**NOTE:** Reference heat guide.) Cook, stirring often, until fragrant, 1-2 min.



## 5 Finish and serve

Add **veggies, sauce, reserved pasta water, half the Parmesan** and **2 tbsp butter** (dbl for 4 ppl) to the pot with **linguine**. Season with **salt** and **pepper**, then toss to combine. Divide **zucchini** and **lemon linguine** between bowls. Sprinkle **remaining Parmesan** over top. Squeeze over a **lemon wedge**, if desired. Sprinkle with any **remaining chilis**, if desired.



## 3 Make sauce

Remove the pan from heat, then add **spinach, pesto, cream, goat cheese, lemon zest** and **1 tbsp lemon juice** (dbl for 4 ppl). Season with **pepper**, then stir until **spinach** wilts, 1-2 min. Set aside.

## Dinner Solved!