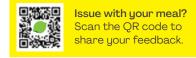


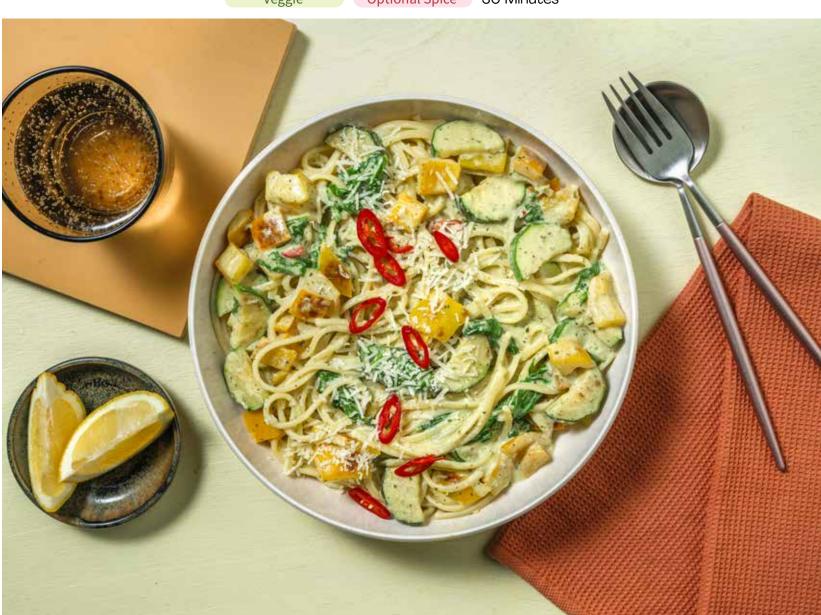
Zucchini and Lemon Linguine

with Basil Pesto and Goat Cheese

Veggie

Optional Spice 30 Minutes









Garlic, cloves







Zucchini

Sweet Bell Pepper











Red Chili Pepper

Parmesan Cheese, shredded







Goat Cheese

Baby Spinach



Cream

Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

Ingredient

Heat Guide for Step 4:

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

Bust out

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

Ingredients

9		
	2 Person	4 Person
Linguine	170 g	340 g
Garlic, cloves	2	4
Zucchini	200 g	400 g
Sweet Bell Pepper	160 g	320 g
Lemon	1	1
Basil Pesto	1/4 cup	½ cup
Red Chili Pepper 🤳	1	1
Parmesan Cheese, shredded	¼ cup	½ cup
Goat Cheese	56 g	113 g
Baby Spinach	28 g	56 g
Cream	56 ml	113 ml
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		

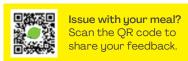
Salt and Pepper*

* Pantry items

Alleraens

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.





Boil water

 Add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.



Prep

- Meanwhile, halve zucchini lengthwise, then cut into 1/4-inch half-moons.
- Core, then cut **pepper** into ½-inch pieces.
- Zest, then juice half the lemon (use same for 4 ppl). 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 chilies!)



Cook linguine

- Add linguine to the boiling water. Cook, stirring occasionally, until **linguine** is tender, 10-12 min.
- Reserve ¼ cup (½ cup) pasta water, then drain and return **linguine** to the same pot, off heat.



Cook veggies

- · Heat a large non-stick pan over mediumhigh heat.
- When hot, add 1 tbsp (2 tbsp) oil, then zucchini and peppers. Season with garlic salt and pepper. Cook, stirring occasionally, until veggies are tender-crisp, 3-4 min.
- Add garlic and ½ tsp chilies. (NOTE: Reference heat guide.) Cook, stirring often, until fragrant, 1-2 min.



Make sauce

- Remove the pan with veggies from heat, then add spinach, pesto, cream, goat cheese, lemon zest and ½ tbsp (1 tbsp) lemon juice.
- · Season with pepper, then stir until spinach wilts, 1-2 min. Set aside.



Finish and serve

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

Dinner Solved!