



Asparagus and Lemon Linguine









with Peas and Pesto

FAMILY 30 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
-  Garlic
-  Asparagus
-  Green Peas
-  Lemon
-  Basil Pesto
-  Chili Pepper
-  Parmesan Cheese

HELLO LEMON

A squeeze of lemon brings the whole dish together!

START HERE

Before starting, wash and dry all produce.

Heat Guide for Step 4:

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

Bust Out

Large Non-Stick Pan, Microplane/Zester, Large Pot, Measuring Cups & Spoons, Strainer

Ingredients

	2 Person	4 Person
Linguine	170 g	340 g
Garlic	6 g	12 g
Asparagus	227 g	454 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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1. 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, trim bottom 1-inch from **asparagus** and discard, then cut **spears** into 1-inch pieces. Zest **lemon**, then cut into wedges. Thinly slice **chili**, removing seeds for less heat. (**NOTE:** We suggest using gloves when prepping chili!) Peel, then mince or grate the garlic.



4. 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 and **butter** is melted.



2. 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.



5. FINISH AND SERVE

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



3. 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 **asparagus** and **peas**. Cook, stirring occasionally, until tender, 4-5 min.

Dinner Solved!