



Asparagus and Lemon Linguine

with Peas and Pesto

Veggie

Optional Spice

Quick

25 Minutes



Linguine



Asparagus



Lemon



Chili Flakes



Garlic, cloves



Green Peas



Basil Pesto



Parmesan Cheese,
grated

HELLO LEMON ZEST

Punch up the flavour of the sauce with a sprinkle of lemon zest!

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

Bust out

Zester, measuring spoons, strainer, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Linguine	170 g	340 g
Garlic, cloves	2	4
Asparagus	227 g	454 g
Green Peas	113 g	227 g
Lemon	1	2
Basil Pesto	¼ cup	½ cup
Chili Flakes 🌶️	½ tsp	1 tsp
Parmesan Cheese, grated	¼ cup	½ cup
Unsalted Butter*	1 tbsp	2 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.

Contact

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1 Prep

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. Meanwhile, trim bottom 1-inch from **asparagus** and discard. Cut **asparagus** into 1-inch pieces. Zest **lemon**, then cut into wedges. Peel, then mince or grate **garlic**.



4 Make sauce

Add **linguine**, **reserved pasta water**, **pesto**, **lemon zest**, **half the Parmesan**, **1 tbsp butter** (dbl for 4 ppl) and **½ tsp chili flakes** to the pan with **veggies**. (**NOTE**: Reference heat guide.) Remove the pan from heat. Stir until **butter** is melted and **linguine** is coated.



2 Cook linguine

Add **linguine** to **boiling water**. Cook, stirring occasionally, until **linguine** is tender, 10-12 min. Reserve **¾ cup pasta water** (dbl for 4 ppl), then drain.



5 Finish and serve

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



3 Cook veggies

Meanwhile, heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **peas**. Season with **salt** and **pepper**. Cook, stirring occasionally, until tender, 4-5 min. Add **asparagus** and **garlic**. Cook, stirring often, until **asparagus** is tender-crisp and **garlic** is fragrant, 3-4 min.

Dinner Solved!