



# Lemony Pesto Penne and Summer Veggies

## with Basil and Goat Cheese

Veggie

30 Minutes



Penne



Zucchini



Baby Tomatoes



Shallot



Garlic, cloves



Basil



Lemon



Goat Cheese



Basil Pesto



Cream Cheese

### HELLO GOAT CHEESE

*Savory, tangy, creamy cheese that pairs perfectly with pesto!*

## Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, strainer, zester, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Penne	170 g	340 g
Zucchini	200 g	400 g
Baby Tomatoes	113 g	227 g
Shallot	50 g	100 g
Garlic, cloves	2	4
Basil	7 g	14 g
Lemon	1	2
Goat Cheese	56 g	113 g
Basil Pesto	¼ cup	½ cup
Cream Cheese	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.*

## 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, peel, then thinly slice **shallot**.
- Halve **zucchini** lengthwise, then cut into ½-inch half-moons.
- Peel, then mince or grate **garlic**.
- Zest **lemon**, then cut **lemon** into wedges.



## 4 Cook veggies

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



## 2 Cook penne

- Add **penne** to the **boiling water**.
- Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **⅓ cup pasta water** (dbl for 4 ppl), then drain and return **penne** to the same pot, off heat.



## 5 Make sauce and finish penne

- Add **pesto**, **cream cheese**, **half the goat cheese** and **reserved pasta water** to the pan with **veggies**. Cook, stirring often, until **sauce** thickens slightly, 3-4 min.
- Remove the pan from heat.
- Pour **sauce** over **penne** in the pot.
- Add **lemon zest**, then stir to combine.
- Season with **salt** and **pepper**, to taste.



## 3 Blister tomatoes

- Meanwhile, add **tomatoes** and **½ tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Broil in the **middle** of the oven until **tomatoes** burst, 5-6 min.
- Set aside.



## 6 Finish and serve

- Divide **lemony pesto penne** between bowls.
- Top with **blistered tomatoes**.
- Crumble **remaining goat cheese** over **penne**, then tear **basil** over top.
- Squeeze a **lemon wedge** over top, if desired.

## Dinner Solved!