



# Spring Pesto Pasta

with Tomatoes, Zucchini and Leeks

Veggie

Quick

25 Minutes



Leek, sliced



Penne



Baby Tomatoes



Basil Pesto



Garlic, cloves



Parmesan Cheese, shredded



Zucchini



Lemon



Pine Nuts



Vegetable Broth Concentrate



Basil

## HELLO BASIL PESTO

*This sweet, herbaceous sauce is great to add to dishes for extra flavour power!*

## Start here

Before starting, wash and dry all produce.

## Bust out

Measuring spoons, strainer, zester, small bowl, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Leek, sliced	56 g	113 g
Penne	170 g	340 g
Baby Tomatoes	113 g	227 g
Basil Pesto	¼ cup	½ cup
Garlic, cloves	6	12
Parmesan Cheese, shredded	¼ cup	½ cup
Zucchini	160 g	320 g
Lemon	1	1
Pine Nuts	28 g	56 g
Vegetable Broth Concentrate	1	1
Basil	7 g	14 g
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.*

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## Cook penne

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. Add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Reserve **½ cup pasta water** (dbl for 4 ppl), then drain and return **penne** to the same pot, off heat.



## Cook veggies

Add **1 tbsp oil** (dbl for 4 ppl) to the same pan, then **tomatoes**. Cook, stirring often, until **tomatoes** blister, 4-5 min. Transfer **tomatoes** to small bowl. Add **½ tbsp oil** (dbl for 4 ppl), then **leeks, garlic** and **zucchini** to the same pan. Cook, stirring often, until **leeks** soften and **zucchini** are tender-crisp, 4-5 min. Remove the pan from heat.



## Prep

Meanwhile, halve **zucchini** lengthwise, then cut into ½-inch-thick half-moons. Peel, then mince or grate **garlic**. Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut **any remaining lemon** into wedges.



## Finish pasta

Add **reserved pasta water, broth concentrate, 1 tbsp butter** (dbl for 4 ppl), **pesto, zucchini-leek mixture** and **half the Parmesan** to the pot with **penne**. Return the pot to medium heat. Cook, stirring often, until **sauce** thickens slightly and coats **penne**, 2-3 min. Season with **salt** and **pepper**, to taste. Remove the pot from heat. Stir **½ tbsp lemon juice** (dbl for 4 ppl) and **lemon zest** into **pasta**.



## Toast pine nuts

Heat a large non-stick pan over medium-high heat. When hot, add **pine nuts** to the dry pan. Toast, stirring often, until golden-brown, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a plate.



## Finish and serve

Divide **spring pesto pasta** between plates. Top with **blistered tomatoes**. Tear **basil** over top. Sprinkle with **remaining Parmesan** and **pine nuts**. Squeeze a **lemon wedge** over top, if desired.

## Dinner Solved!