













Zesty Broccoli and Mozzarella Pasta with Linguine

Veggie

30 Minutes



-  Broccoli, florets
-  Linguine
-  Lemon
-  Baby Tomatoes
-  Chili Flakes
-  Fresh Mozzarella
-  Garlic
-  Yellow Onion
-  Parsley
-  Baby Spinach

HELLO BROCCOLI

Roasted to perfection and flecked with lemon zest!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

Baking sheet, measuring cups & spoons, colander, zester, parchment paper, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Broccoli, florets	227 g	454 g
Linguine	170 g	340 g
Lemon	1	1
Baby Tomatoes	113 g	227 g
Chili Flakes 🌶️	1 tsp	2 tsp
Fresh Mozzarella	125 g	250 g
Garlic	3 g	6 g
Yellow Onion	113 g	113 g
Parsley	7 g	14 g
Baby Spinach	56 g	113 g
Unsalted Butter*	3 tbsp	6 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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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. Cut the **broccoli** into bite-sized pieces. Roughly chop the **parsley**. Zest, then juice the **lemon**. Peel, halve, then dice **half the onion** (whole onion for 4 ppl). Peel, then mince or grate **garlic**.



Cook lemon sauce

While the **linguine** cooks, heat a large non-stick pan over medium heat. When hot, add **3 tbsp butter** (dbl for 4 ppl), then the **onion, garlic** and **½ tsp lemon zest** (dbl for 4 ppl). Cook, stirring occasionally, until fragrant, 2-3 min. Remove pan from the heat, then add the **parsley** and **half the lemon juice** (add all the lemon juice for 4 ppl). Season with **salt** and **pepper**.



Roast veggies

Toss the **broccoli, tomatoes, ¼ tsp lemon zest** and **1 tbsp oil** (dbl both for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until the **broccoli** is tender crisp, 12-15 min.



Toss pasta

Add **reserved pasta water, spinach** and **half the lemon sauce** to the pot with the **linguine**. Toss to coat, until **spinach** wilts, 1-2 min.



Cook linguine

While **veggies** roast, add **linguine** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 10-12 min. Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain. Return **pasta** to the same pot, off heat.



Finish and serve

Cut the **mozzarella** into ½-inch pieces and season with **salt**. Divide the **linguine** between plates. Top with the **roasted veggies** and **mozzarella**. Spoon the **remaining lemon sauce** over top. Sprinkle with **chili flakes**, if desired.

Dinner Solved!