



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, measuring 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	227 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.

Contact

Share your photos #HelloFreshLife
Call or email us | (855) 272-7002
hello@hellofresh.ca
HelloFresh.ca



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 the **onion**. 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 **onions, garlic** and **½ tsp lemon zest** (dbl for 4 ppl). Cook, stirring occasionally, until fragrant, 2-3 min. Remove pan from heat, then add **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 the **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 any **remaining lemon sauce** over top. Sprinkle with **chili flakes**, if desired.

Dinner Solved!