



# Zucchini and Lemon Linguine

with Basil Pesto and Goat Cheese

Veggie

Optional Spice

25 Minutes



Fresh Linguine



Garlic



Zucchini



Sugar Snap Peas



Lemon



Basil Pesto



Chili Pepper



Parmesan Cheese, shredded



Goat Cheese



Baby Spinach

## HELLO ZUCCHINI

*The name for this popular veggie comes from 'zucca' the Italian word for squash!*

## Start here

Before starting, wash and dry all produce.

### Heat Guide for Step 2 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp
- Extra-spicy: 2 tsp

## Bust out

Colander, zester, measuring spoons, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Fresh Linguine	227 g	454 g
Garlic	6 g	12 g
Zucchini	200 g	400 g
Sugar Snap Peas	113 g	227 g
Lemon	1	2
Basil Pesto	¼ cup	½ cup
Chili Pepper 🌶️	1	1
Parmesan Cheese, shredded	¼ cup	½ cup
Goat Cheese	28 g	56 g
Baby Spinach	56 g	113 g
Unsalted Butter*	2 tbsp	4 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 **1 tbsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. While **water** comes to a boil, halve **zucchini** lengthwise, then cut into ¼-inch half-moons. Trim, then halve **snap peas**. Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges. Peel, then mince or grate **garlic**. Thinly slice **chili**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping chili!)



## Cook linguine

When **sauce** is done, add **linguine** to the **boiling water**. Cook, stirring occasionally, until **linguine** is tender, 3-4 min. Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return **linguine** to the same pot, off heat.



## Cook veggies

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



## Finish and serve

Add **veggies, sauce, reserved pasta water, half the Parmesan** and **2 tbsp butter** (dbl for 4 ppl) to the large pot with **linguine**. Season with **salt** and **pepper**, then toss to combine. Divide **zucchini and lemon linguine** between bowls. Sprinkle **remaining Parmesan** over top. Squeeze over a **lemon wedge**, if desired. Sprinkle with any **remaining chili**, if desired.



## Make sauce

Remove pan from heat, then add **spinach, pesto, goat cheese, lemon zest** and **1 tbsp lemon juice** (dbl for 4 ppl). Season with **pepper**, then stir until **spinach** wilts, 1-2 min. Set aside.

## Dinner Solved!