



PASTA PRIMAVERA WITH LEMON PARMESAN SAUCE

plus Bell Pepper, Zucchini & Peas

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



1 | 2
Zucchini



2 | 4
Scallions



1 | 1
Lemon



6 oz | 12 oz
Farfalle
Contains: Wheat



1 oz | 2 oz
Cheese Roux Concentrate
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



1 TBSP | 1 TBSP
Italian Seasoning



4 oz | 4 oz
Peas

* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

HELLO

PASTA PRIMAVERA

Creamy sauce and a garden's worth of veggies make this dish pasta perfection.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 730



YOU'RE THE ZEST

We like using a microplane or dedicated zester for zesting citrus. If you don't have one, use a peeler or paring knife to remove just the yellow surface layer from the lemon, then mince it.

BUST OUT

- Large pot
- Zester
- Baking sheet
- Strainer
- Whisk
- Kosher salt
- Black pepper
- Olive oil (**1 TBSP** | **1 TBSP**)
- Butter (**2 TBSP** | **4 TBSP**)
Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- Halve, core, and thinly slice **bell pepper**. Trim and halve **zucchini** lengthwise; slice crosswise into ½-inch-thick half-moons. Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lemon**.



2 ROAST VEGGIES

- Toss **bell pepper** and **zucchini** on a baking sheet with a **large drizzle of olive oil, salt, and pepper**.
- Roast on top rack until tender and lightly charred, 15-18 minutes.



3 COOK PASTA

- Once water is boiling, add **farfalle** to pot. Cook until al dente, 9-11 minutes.
- Reserve **1½ cups pasta cooking water (2 cups for 4 servings)**, then drain. Keep empty pot handy for next step.



4 MAKE SAUCE

- Heat a **drizzle of olive oil** in empty pot used for pasta over medium heat. Add **scallion whites** and **1 tsp Italian Seasoning (2 tsp for 4 servings)**; cook, stirring, for 1 minute. (Be sure to measure—we sent more Italian Seasoning.)
- Whisk in **cheese roux** and **1 cup reserved pasta cooking water (1½ cups for 4)**. Cook, whisking, until slightly thickened, 2-3 minutes.
- Reduce heat to medium low and whisk in **cream cheese** until smooth.



5 TOSS PASTA

- Add drained **farfalle, peas, half the Parmesan** (save the rest for serving), **half the lemon zest, 2 TBSP butter (4 TBSP for 4 servings)**, and a **big squeeze of lemon juice** to pot with **sauce**. Cook, stirring, until butter has melted and farfalle is coated in a creamy sauce. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time.**
- Stir in **roasted veggies**. Taste and season with **salt, pepper**, and more lemon zest or lemon juice if you like.



6 SERVE

- Divide **pasta primavera** between plates. Top with **scallion greens** and **remaining Parmesan**. Serve with any **remaining lemon wedges** on the side.