



ROASTED GARLIC HERB PENNE

with Asparagus, Tomato, and Crispy Capers



HELLO

CRISPY CAPERS

These briny buds add a burst of flavor and texture to any dish.

PREP: 10 MIN | TOTAL: 25 MIN | CALORIES: 670



Penne Pasta
(Contains: Wheat)



Asparagus



Lemon



Garlic Herb Butter
(Contains: Milk)



Capers



Roma Tomato



Chili Flakes



Parmesan Cheese
(Contains: Milk)

START STRONG

Make sure to thoroughly dry your capers before frying. This will create crispier results and, more importantly, less splatter in the pan.

BUST OUT

- Large pot
- Slotted spoon
- Strainer
- Paper towels
- Zester
- Large pan
- Vegetable oil (3 tsp | 6 tsp)
- Olive oil (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Penne Pasta 6 oz | 12 oz
- Capers 1 oz | 2 oz
- Asparagus 8 oz | 16 oz
- Roma Tomato 1 | 2
- Lemon 1 | 2
- Chili Flakes  1 tsp | 2 tsp
- Garlic Herb Butter 2 TBSP | 4 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup

WINE CLUB

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1 COOK PASTA

Bring a large pot of **salted water** to a boil. Once water is boiling, add **penne** and cook, stirring occasionally, until al dente, 10-12 minutes. Scoop out and reserve **½ cup pasta cooking water**, then drain.



2 PREP

Meanwhile, **wash and dry all produce**. Drain **capers**; thoroughly pat dry with paper towels. Trim off and discard woody ends from **asparagus**; cut crosswise into 1-inch pieces. Dice **tomato**. Zest 1 tsp zest from **lemon**; quarter lemon.



3 CRISP CAPERS

Heat a large drizzle of **oil** in a large pan over medium-high heat. Once oil is hot enough that a caper sizzles immediately when added to the pan, add **capers** and cook, stirring occasionally, until crispy, 1-3 minutes. Carefully transfer capers to a paper-towel-lined plate.



4 COOK ASPARAGUS

Heat a drizzle of **oil** in same pan over medium-high heat. Add **asparagus** and a pinch of **chili flakes**. Cook, stirring often, until bright green, 2-4 minutes. Add **tomato** and cook, stirring, until slightly softened, 1-2 minutes. Season with **salt** and **pepper**.



5 FINISH PASTA

Add **penne**, **garlic herb butter**, half the **Parmesan**, and ⅓ **cup reserved pasta cooking water** to pan. Season with **salt** and **pepper**. Stir until thoroughly combined and a loose sauce has formed. (**TIP:** If sauce seems dry, stir in remaining cooking water a splash at a time.) Turn off heat; stir in a squeeze of **lemon juice**.



6 SERVE

Divide **pasta** between bowls. Sprinkle with remaining **Parmesan**, a drizzle of **olive oil** and as many **crispy capers** as you like (you may have capers leftover). Garnish with **lemon zest** and additional **chili flakes** (to taste). Serve with remaining **lemon wedges** on the side for squeezing over.

EASY BREEZY

This phenomenal pasta dish is a one-pan masterpiece!

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